



DATA	WINEMAKER INPUT
Wine	Wild Eye Chardonnay
Vintage	2017
Appellation	Santa Lucia Highlands
% Blend by Appellation	100% Santa Lucia Highlands
UPC Code	861180002600
Suggested retail	\$30
Awards	Silver Medal – 2019 San Francisco Chronicle Wine Competition \$30 Chardonnay
% Alcohol	14.20
Varietal Blend	100% Chardonnay
Residual Sugar (g/100ml)	0.08
Total Acid (g/100ml)	0.57
Final pH	3.43
Cases Produced (9L)	316
Malolactic fermentation	100%
Oak Treatment	Fermented and aged 100% French Oak barrels
Harvest Dates	September 2017
Brix at Harvest	24.3
Bottling Date	July 2018
Vintage Notes (Description of growing season from bud break through harvest)	The 2017 vintage was ideal for producing high quality, fruity and elegant wines. With dry spring, temperatures remaining constant through bloom resulting in a very good fruit set for Chardonnay. Warm weather during the day and cool nights allowed for fruit to mature at a normal rate, from bud break, to berry set, to harvest. This was a predictable harvest occurring during the month of September. An early September heat wave (Labor Day Weekend) did not affect the Chardonnay, it continued to ripen nicely until harvest
Vineyard Notes	Cool spring and medium ranged temperatures allowed for Chardonnay to ripen yet keep all the acidity of a grand cru vineyard.
Winemaking (Pick details, Fermentation process, aging process)	Picked at night and gently pressed to stainless steel tank, clean racked to 3 rd year French Oak barrels to ferment. I use 3 different yeasts to ferment with, sur lie age the wine, 100% malolactic, bottled in July 2018
Aromas (3 – 5)	<ul style="list-style-type: none"> • Peach • Nectarine • Lime • Toasty oak
Flavors (3 – 5)	<ul style="list-style-type: none"> • Citrus • Toasted baguettes • Peach
Structure (body, tannins, finish, acidity)	<ul style="list-style-type: none"> • Tight acid, built for Seafood and creamy pasta • Clean • Age worthy wine