

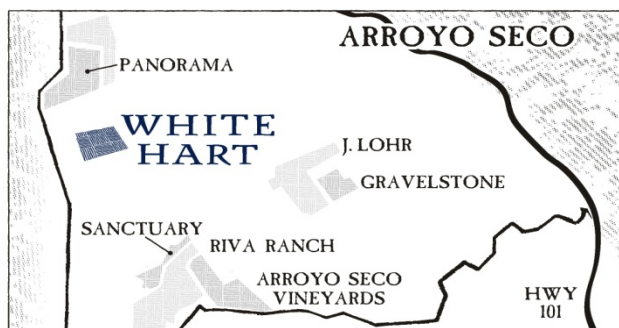
W H I T E



H A R T

## CHARDONNAY 2014

*Central Coast – Arroyo Seco*



Arroyo Seco is known for great Chardonnay. Here are the famous “Greenfield Pebbles”, large, flat stones in the soil that absorb midday sun and radiate its warmth later, during the cool, windy afternoons – keeping the vines vibrant in the day and protecting the grapes from freezing at night. Look for aromas and flavors of citrus and green apple with a distinctive “freshly baked bread” aspect that distinguishes Arroyo Seco.

2014 was a third great, straightforward crop year, giving forth concentrated flavors, good acidity, and balance.

VINEYARDS: 100% Arroyo Seco

BLEND: 100% Chardonnay

AROMAS: Bright aromas of granny smith apples, mandarin orange, nutmeg, baking bread.

FLAVORS: Mouth filling flavors of green apples, baked apple tart, and citrus. Medium long finish with vanilla oak and gentle spice notes.

HARVEST DATES: October 11

TECHNICAL: Alcohol 14.5%. pH 3.46; Titratable Acids 0.54; Residual Sugar 0.2 g/100ml

SERVE WITH:: Roast poultry, grilled or baked fish, light pastas and rich salads.

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LITTLE WINERY. BIG HART.

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