



## CHARDONNAY 2013

*Central Coast*

The grapes for our Chardonnay were grown in the Central Coast Arroyo Seco district, home of the famous “Greenfield Pebbles”. These large, flat stones in the soil absorb heat from the midday sun and radiate that warmth during the cool, windy afternoons – keeping the vines vibrant in the day and protecting the grapes from freezing at night.

We like Arroyo Seco for practical and sentimental reasons. First, Arroyo Seco is known for great Chardonnay. Look for aromas and flavors of citrus and green apple with a distinctive “freshly baked bread” aspect. Moreover, for me as a boy, the Central Coast was paradise. Much of California has “grown up”, but the area around the Soledad Mission is still sparsely populated, still calm, almost mysterious. As an adult, I helped plant some of the vineyards that supply this wine.

White Hart strives to emphasize our great fruit, almost Chablis-like, with a California twist from our rich fruit flavots. To that point, we ferment the wine in stainless steel tanks, and go very easy on the oak.

2013 was a second strong, straightforward crop year, giving forth concentrated flavors, good acidity, and balance.

A handwritten signature in black ink, appearing to read "Michael Tolson".

VINEYARDS:	100% Arroyo Seco
BLEND:	100% Chardonnay
AROMAS:	Bright aromas of granny smith apples, mandarin orange, nutmeg, baking bread.
FLAVORS:	Mouthfilling flavors of green apples, baked apple tart, and citrus. Medium long finish with vanilla oak and gentle spice notes.
HARVEST DATES:	October 2-12
TECHNICAL:	Alcohol 14.5%. pH 3.48; Titratable Acids 5.7g/L; Residual Sugar .28 g/L
SERVE WITH:	Roast poultry, grilled or baked fish, light pastas and rich salads.
CASES PRODUCED:	1,000 cases.

LITTLE WINERY. BIG HART.

[whitehartwine.com](http://whitehartwine.com)

