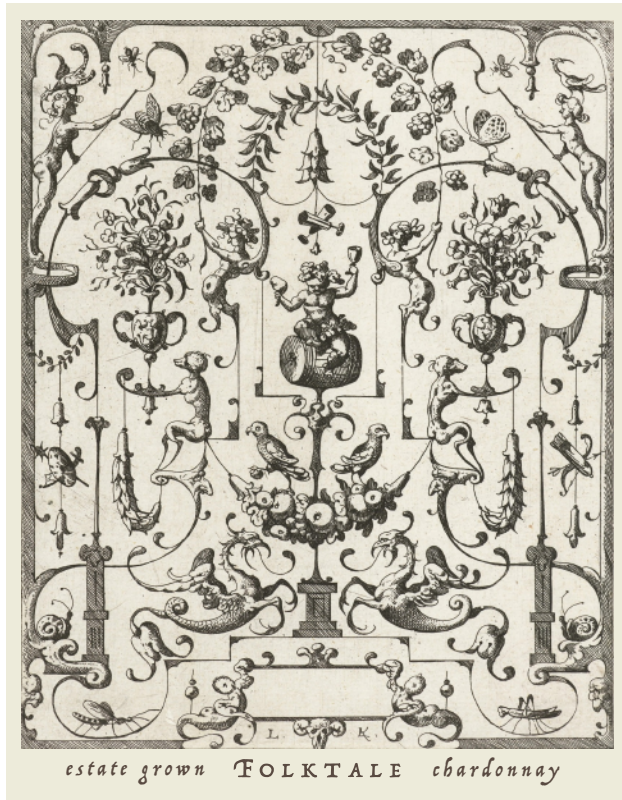


FOLKTALE

WINERY & VINEYARDS



2013 ESTATE GROWN MONTEREY COUNTY CHARDONNAY

Appellation:	Arroyo Seco AVA, Monterey County
Composition:	100% Chardonnay
Oak:	20% New French Oak
Production:	980 cases
Alc. by Vol.:	13.8%
Best to Drink:	Now through 2020
Consulting Winemaker:	Jamey Whetstone

WINEMAKER'S NOTES

The vineyards are sustainably farmed and we hand-pick our grapes in half ton bins to ensure the best quality wines. The 2013 vintage enjoyed ideal conditions to produce both quantity and quality. A wet winter led into a dry, warm growing season with consistent temperatures and a long growing season. These ideal conditions resulted in fruit that was complex and well balanced. The wine was fermented in tank, underwent 100% malolactic fermentation then aged in 20% New French Oak for 6 months before bottling.

In the glass, the wine is a bright straw laced with honey. Aromas of tropical fruit, vanilla bean, pear, and apricot invite you in. On the palate, the texture is round and smooth with bright acid. Flavors of pineapple, guava, red apple, buttered toast and banana balance together into a wine that is both rich and refreshing. The Folk Tale Chardonnay is a diverse wine that will pair perfectly with cream sauces, seafood, and white meats. Enjoy chilled and often.