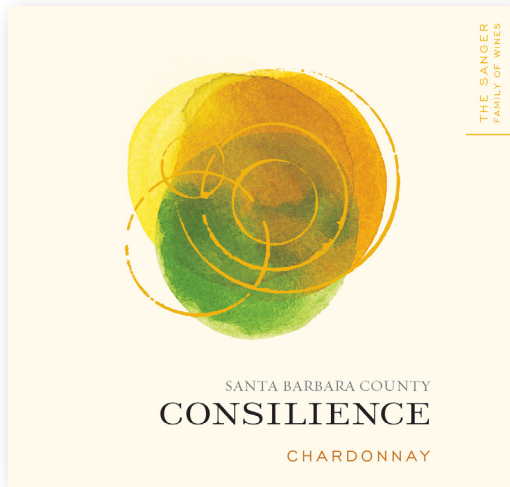


# CONSILIENCE

2 0 1 5

## CHARDONNAY



### TASTING NOTES:

This is a medium-bodied wine with stone fruit, citrus, and hints of smoke. Perfect for food pairing, with a crisp minerality and bursts of lemon acidity on the finish.

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**CASES PRODUCED:** 973

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**BOTTLED:** August 2015

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**WINEMAKER:** Brett Escalera

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### TECHNICAL NOTES:

**AGING:**

10 months in older, neutral French oak barrels

**COMPOSITION:**

76% Lucas & Lewellen Los Alamos Vineyard Chardonnay  
24% Santa Lucia Highlands Escolle Vineyard Chardonnay

**ALC:** 14.4%

**pH:** 3.36

**TA:** 0.79 g/l

**RS:** 0.17 g/l

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THE  
**SANGER**  
FAMILY of WINES

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Consilience wines are designed to capture the essence of California's Central Coast. A part of The Sanger Family of Wines portfolio, Consilience wines are produced from Old World varietals traditionally grown in the Rhône Valley, Burgundy, and Bordeaux regions. Our fruit is sourced from some of the best and most exciting vineyards throughout Santa Barbara County, producing wines that are the ideal accompaniment to our fresh local cuisine. Consilience Wines can be found in select retailers and restaurants across the country, in our Los Olivos, California tasting room or online at [www.consiliencewines.com](http://www.consiliencewines.com).

**SANGERWINES.COM/TRADE**