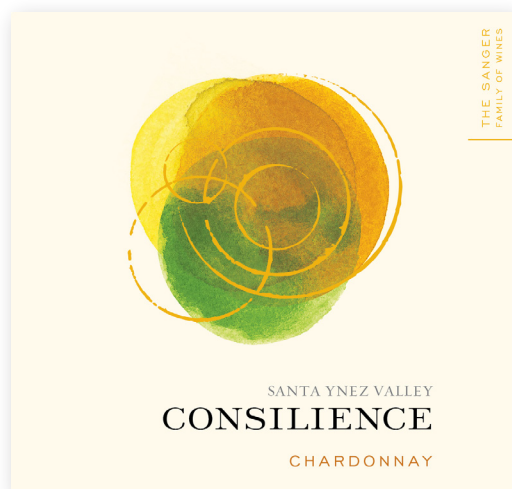


CONSILIENCE

2 0 1 4

CHARDONNAY



TASTING NOTES:

Vibrant pale straw color with hints of springtime green, deft touch of oak and lanolin underlying violets (like Chablis!). Almonds and a little marzipan, balanced by delicate lemony nuances, graceful mouthfeel leading to a medium long finish that's clean, pure and refreshing.

CASES PRODUCED: 2614

BOTTLED: August 2015

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

10 months in new French oak barrels (25%) and neutral French oak barrels (75%)

ACCOLADES:

2017 Houston Livestock Show & Rodeo

- Silver

COMPOSITION:

100% Chardonnay:

- 61% White Hills Vineyard
- 13% Verna's Vineyard
- 10% La Presa Vineyard
- 10% Mormann Vineyard
- 6% Meadow Farms Vineyard

ALC: 13.5%

pH: 3.41

TA: 0.73 g/l

RS: 0.054%

THE
SANGER
FAMILY of WINES

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.

SANGERWINES.COM/TRADE