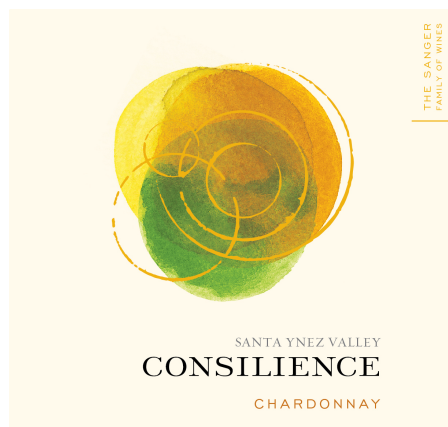


# CONSILIENCE

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## Santa Ynez Valley CHARDONNAY



### TASTING NOTES:

Our crisp and lean 2014 Santa Ynez Valley Chardonnay was aged for 16 months in neutral French oak barrels, greeting you with the aromas of stone fruit, honeydew melon, floral, and light nuances of oak. A citrusy palate that develops into a nice creamy smooth finish makes this wine perfect to pair with a fresh crab and asparagus salad, or lemon rosemary chicken.

**CASES PRODUCED:** 150

**BOTTLED:** February 2016

**WINEMAKER:** Brett Escalera

### TECHNICAL NOTES:

**AGING:**

16 months in neutral French oak barrels

**COMPOSITION:**

75% La Presa Vineyard Chardonnay  
11% Estelle Vineyard Viognier  
7% Estelle Vineyard Grenache Blanc  
7% La Presa Vineyard Roussanne

**ALC:** 14.1%

**pH:** 3.44

**TA:** 0.62 g/l

**RS:** 0.061%

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](http://www.consiliencewines.com).

**SANGERWINES.COM/TRADE**