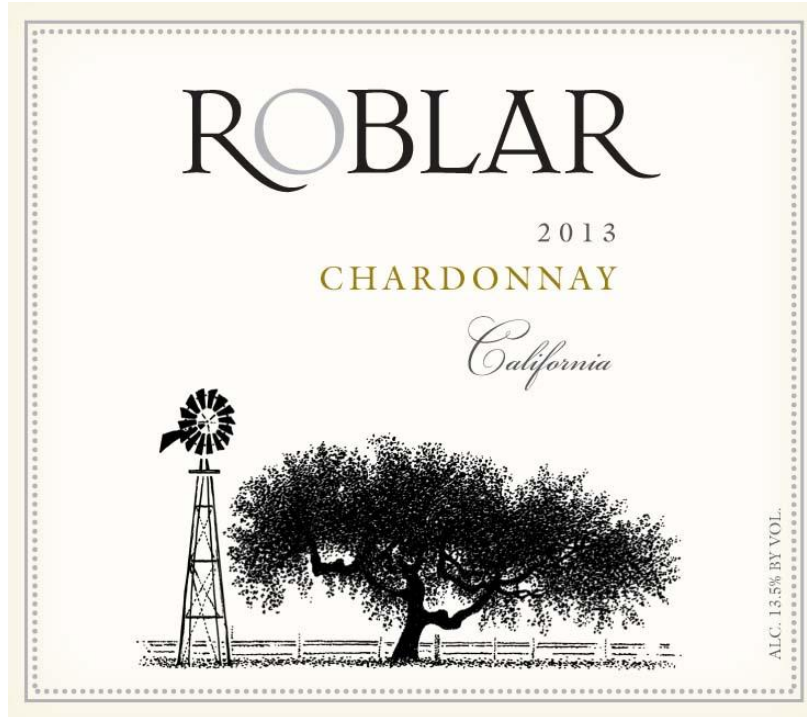


Roblar
2013 Chardonnay California



Varietal Composition: 100% Chardonnay

The Vineyard: These grapes are from vineyards in Lodi.

Harvest: Average brix: 24.1 pH: 3.46 TA: 0.62 g/100ml

Fermentation: The grapes were picked in the cool mornings, pressed and fermented at cool temperatures to preserve their fresh fruit flavors.

Cooperage / Aging: The wine was aged for 12 months in stainless steel tank.

Sensory Notes:

Color: Pale straw

Aromas: Peach, pineapple and wildflowers

Palate: Rich palate, balanced crispness, long fruit finish

Bottling Date: October 23, 2014

Cases Produced: 1,244

Final Technical Info: pH: 3.41 TA: 0.57 g/100ml Alc: 13.5%