

## 2013 Chardonnay

Our 2013 Chardonnay is a classic style Chardonnay, expressing more fruit and earth notes, unlike the more modern style of oak and butter. We only sent 30% of this wine through malactic fermentation, opting instead to keep a more crisp style of wine for easy drinking with or without food. 30% of the Chardonnay was oak fermented with the other 70% fermented in stainless steel tanks. We harvested this Chardonnay over a 20 day period obtaining the grapes from 4 different vineyards. This wine was fermented with two different yeast clones, specially isolated from some of the top Burgundy producers, which allows for such a large aroma profile, as well as the full mouthfeel of the wine itself.



### VARIETAL COMPOSITION

Chardonnay

### ON THE NOSE

Citrus flowers, gardenia and hints of passion fruit

### ON THE PALATE

Deep fruit and balanced acid. Rich, creamy mid-palate with hints of citrus and tropical fruit.

### FOOD COMPLEMENTS

Grilled fish, lamb, chicken, light style soup, soft cheeses

### HARVEST DATE

September 2013

### HARVEST BRIX

23.7-24.8

### ALCOHOL

13.8%

### BOTTLING DATE

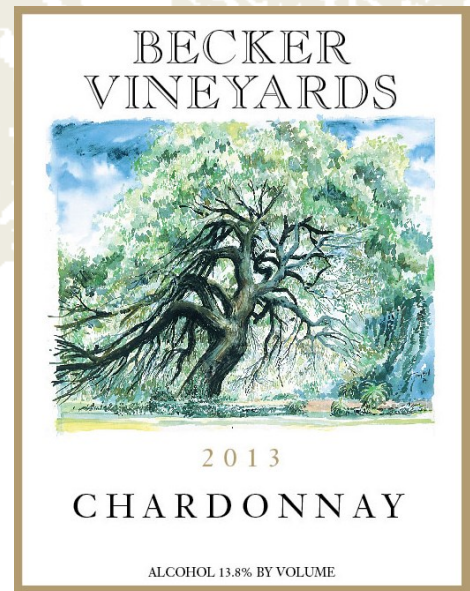
May 2014

### FINAL R.S.

Dry .3%

### PRODUCT SKU

644412000304



**BECKER VINEYARDS**

STONEWALL, TEXAS