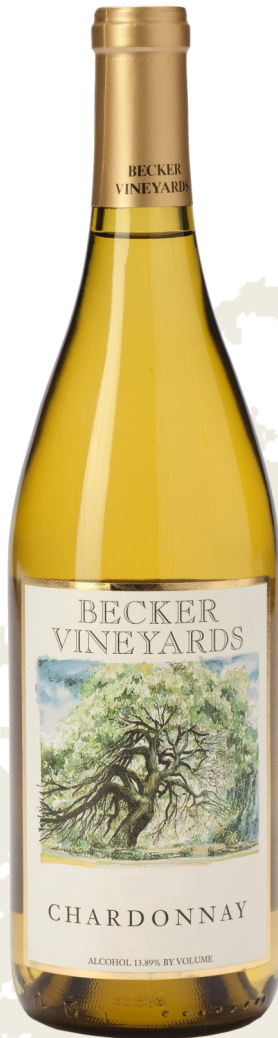


## 2014 Chardonnay

Our 2014 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. 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, lemon peel, gardenia

### ON THE PALATE

Pear, Green apple, balanced acid with a creamy mouthfeel

### FOOD COMPLEMENTS

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

### HARVEST DATE

August 2014

### HARVEST BRIX

23.5-24.5

### ALCOHOL

13.8%

### BOTTLING DATE

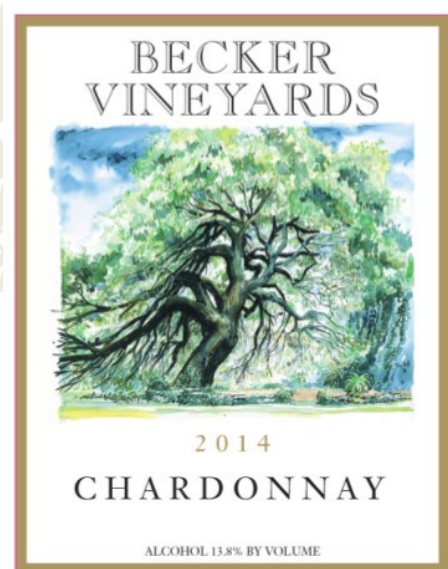
August 2015

### FINAL R.S.

Dry- 0.3 g/L

### PRODUCT SKU

644412000304



**BECKER VINEYARDS**

STONEWALL, TEXAS