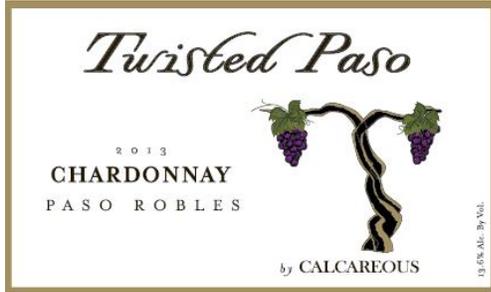


Twisted Paso



Variety: Chardonnay
Vintage: 2013
Appellation: Paso Robles
Cases: 1750

Tasting Notes

An extremely tropical nose is coupled with a golden color which indicates a chardonnay allowed to reach a proper stage of ripeness. The full and rich on the palate with just a hint of toasty oak is balanced by a wonderful blast of bright acidity that keeps the finish clean and refreshing. This is a perfect wine for intricate meals of salad topped with grilled chicken or fish.

Growing Season

2013 was a warm, dry vintage which set in motion an early ripening of Chardonnay. Picking fruit that has not hung for too long creates great fruit forward flavors with plenty of the vital acidity Chardonnay needs for structure and balance. This coupled with a healthy crop load made for a fantastic harvest for this white varietal.

Vineyards

Our Twisted Sisters Chardonnay is made from a blend of our estate Calcareous Vineyard and the McCall vineyard. Our Estate Chardonnay is known for producing bright wines with lively acidity. The McCall Vineyard is on the eastside of Paso, and produces rich, dense chardonnay. The combination of these different styles is what makes Twisted Sisters Chardonnay unique.

Winemaker Notes

The Calcareous Vineyard and McCall Vineyard ripen at different times. The Calcareous is the first off the vine. It is transferred straight to press and the juice is settled for 48 hours. After settling, 25% of the juice is transferred to new American Oak barrels with the remainder going into a single stainless tank for fermentation. The McCall fruit is all whole-cluster pressed and fermented 100% in stainless steel. After completion of primary fermentation, the stainless lots are combined. The wine in oak barrel is allowed to complete malo-lactic fermentation to add some softness to the finished wine. After 5 months in barrel, it is blended with the stainless lot and prepared for bottling.

Technical Notes

Alcohol: 13.6%

Brix: 24.2

pH: 3.72

TA: 6.27