



INCONCEIVABLE

QUEEN OF TIDES

WINE

FRENCH OAK

BY BLAKE KUHN

SURPRISING

DISCOVERY

DISTINCTIVE

EXPRESSIVE

ADVENTUROUS

ADVENTUROUS

EXPRESSIVE

DISTINCTIVE

2013

SURPRISING

INCONCEIVABLE CHARDONNAY | SANTA BARBARA COUNTY | 2014 | "QUEEN OF TIDES"

VINTAGE 2014: Despite drought conditions, 2014 vintage weather delivered very good wine grape growing conditions. The vintage produced an abundant and quality-driven crop. Good-fortune years like this are a blessing for winemakers. Our 2014 vintage wines show good depth of character.

VARIETAL BLEND: 100% Chardonnay

HARVEST METHOD: 100% hand picked

PROCESSING: 100% whole cluster direct to press, press cuts taken at 120 gal/ton. Must cold settled for two days before racking off heavy lees before yeast inoculation.

FERMENTATION: 100% barrel fermented in French oak, 30% new, to enhance spice and honeyed aromas. Used a combination of D47 and Montrachet yeast. Partial malolactic fermentation to soften natural acidity.

MATURATION: The Barrel fermented wine was stirred weekly for 7 months to enhance yeasty and spice notes, and to increase viscosity. Then aged 3 months with just monthly topping.

TASTING NOTES: Bright straw color with aromas of tropical fruit, honey, marzipan, wet stone and some yeasty undertones. The wine has flavors of fresh cut pineapple, with a distinctive sea-floor minerality, and a touch of acidity to keep it fresh in the mouth. The viscosity and smooth, full mouthfeel offers nutmeg and cinnamon spice, in a slightly-toasted finish that lingers gracefully.



INCONCEIVABLE should, perhaps, be called "Conceived At Last!" These are wines produced and bottled by and for Middleton Family Wines. We imagined them, then considered our grape sourcing and winemaking, and declared them INCONCEIVABLE ... and set about finding ways to make them anyway.

INCONCEIVABLE WINES encourage discovery, each labeled with a map indicating physical landmarks, each with aromas and flavors offering sensory landmarks, to guide the curious wine lover.

PH AT BOTTLING: 3.4

TA AT BOTTLING G/L: 6.0

ALCOHOL: 14.20%

WINEMAKER: Blake Kuhn, San Luis Obispo, CA

BOTTLING DATE: August 27, 2015

CASE PRODUCTION: 2,629 cases (12 x 750ml screw-cap bottles)



INCONCEIVABLE WINES are always "of a place." They have distinctive aromas and flavors indigenous and inherent to where they are grown. Our labels identify place-clues for exploring the wine within the bottle.

SANTA MARIA VALLEY

CENTRAL COAST

SEA

RRRED

SANTA BARBARA

100% HAND PICKED