



INCONCEIVABLE

QUEEN OF TIDES

WINE

FRENCH OAK

BY BLAKE KUHN

SURPRISING

DISCOVERY

INCONCEIVABLE CHARDONNAY | SANTA MARIA VALLEY | 2013 | "QUEEN OF TIDES"

DISTINCTIVE

EXPRESSIVE

**VINTAGE 2013:** The growing season was long and warm, but it was a relatively mild summer in the Santa Maria Valley. Yields per acre were a little below average, and produced intense, concentrated Chardonnay character, with big, expressive big fruit flavors, and tannins to match.

**VARIETAL BLEND:** 100% Chardonnay

**HARVEST METHOD:** 100% hand picked

**PROCESSING:** 100% whole cluster direct to press, press cuts taken at 120 gal/ton. 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 pineapple, with a distinctive sea-floor minerality, and bright acidity in the mouth. The surprise is the viscosity and smooth mouthfeel that brings you to a warm, spicy, oak-tinged finish that lingers.

ADVENTUROUS

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**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:** 3.29

**BOTTLING DATE:**

**TA AT BOTTLING G/L:** 6.75

July 17, 2014

**ALCOHOL:** 14.20%

**CASE PRODUCTION:**

**RS G/L:** 1.22

912 cases (12 x 750ml cork-finished 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-

RED

SANTA BARBARA

100% HAND PICKED