



2014 Outcast Chardonnay

Napa Valley

- 13.9% alcohol
- 350 cases produced

2014 was a vintage was one to remember. Earthquake included. An unseasonably warm and dry winter and budbreak about three weeks earlier than normal. The warmer temperatures continued through spring bringing an early bloom. Cooler summer months with only one severe heat spike in september gave out Chardonnay grapes the time needed to develop flavors without rapidly accumulating sugar. Cooler temperatures also slowed acid loss giving this Chardonnay its bright acidity. Shows fresh green apple, ripe Bosc pear, tropical melon fruit notes with hints of lemon zest on the nose. On the palate it shows beautiful, bright acidity, which is balanced by a creamy, rich texture showcasing flavors of crisp apple, mineral notes and white tropical fruits. The touch of oak gives this Chardonnay some layers on the nose and palate with traces of toasted almonds, vanilla, flint, and spice. Crap cakes, Asian chicken salad or some good ol' mac cheese

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