



# Huge Bear

2013

CHARDONNAY

SONOMA COUNTY

**WINEMAKER:**  
Meredith Leahy

**APPELLATION:**  
Sonoma County

**HARVEST DATE:**  
October 22, 2013

**BOTTLING DATE:**  
June 9, 2014

**RELEASE DATE:**  
February 2015

**CASES PRODUCED:**  
603

**PRICE PER BOTTLE:**  
\$40

The 2013 growing season was ideal with steady, moderate temperatures that allowed our fruit to ripen optimally. The result is another stellar vintage defined by clean, outstanding fruit characteristics with balanced acidity and sugar levels.

**WINEMAKER'S TASTING NOTES:**

Our 2013 Huge Bear Sonoma County Chardonnay possesses amazing depth and drive. Lush aromas of Meyer lemon, vanilla custard, sweet oak and baking spices surge round and full on the palate finishing with a long rich echo of green apple, peaches, honey and citrus.

**WINEMAKING TECHNIQUES:**

After grapes were pressed cold and settled in tank for 48 hours, the juice was racked off of the lees to barrels for fermentation. Once primary fermentation and partial malolactic fermentation were accomplished, the barrels were stirred every two weeks to keep the yeast suspended in the wine to enhance texture. With the desired mouthfeel achieved, the wine was allowed to settle and age *sur lie* in barrel for nine months.

**FOOD PAIRINGS:**

Consider pairing this plush wine with artisan cheeses such as Robiola or dry-aged Parmesan and roasted tree nuts.

**BARRELS:** 40% New French Oak

**ALCOHOL:** 15.3%

**BLEND:** 100% Chardonnay

**ACIDITY:** 0.54g/100ml

**MALOLACTIC FERMENTATION:** 30%

**pH:** 3.8