



JAMIESON RANCH  
— VINEYARDS —

# REATA

## 2012 CHARDONNAY CARNEROS

Release Date	September, 2013
Appellation	Carneros
Vinification	50% Stainless Steel Fermented 50% Barrel Fermented
Aging	50% Stainless Steel 25% French oak, neutral (10 months) 25% French oak, new (10 months)
Aging Potential	2-5 years
Alcohol	14.3% by volume
Residual Sugar	.20%
Acidity	5.9 g/L
Ph	3.59
Production	11,000 cases
UPC	8-58698-00248-2

Produced and bottled by Reata, Sonoma, CA

### ABOUT REATA

The name Reata comes from the Spanish word for “lariat.” Hand braided and buried in earth to cure, each rope – like our wine – is individual to its maker, and to the land it was born out of.

### CHARDONNAY CARNEROS

#### TASTING

Brilliant straw yellow in hue, the nose is marked by ripe peach, mango, golden apple, lime, honeysuckle and bay leaf. Gorgeous entry unfolds into flavors of stone fruits and plush tropical fruits. The mouthfeel is smooth, the acidity mature and a touch of sweet oak contributes to its depth and complexity.

#### ESTATE CHEF'S PAIRING

This Carneros Chardonnay impresses with its great balance and complexity. It has a nice butterscotch component without the all-too-common flabbiness, making food pairing easy. Tuna tartare, clam chowder and steamed Sea Bass are all excellent complements for this Chardonnay.

