

JARHEAD CHARD

2013 Chardonnay | Santa Barbara County



AGING REGIMEN
7 months
Stainless steel and
French oak

FINAL ANALYSIS ABV 14.5% TA .62 pH 3.40

TOTAL PRODUCTION 1,006 cases

TASTING & PAIRING NOTES

As the companion to our popular Jarhead Red, Jarhead Chard showcases our lighter side with crisp flavors that reflect the coastal climes of Santa Barbara County. The 2013 Jarhead Chard opens with fresh aromas of tropical fruit, lemon zest and caramel. A full, rounded palate shows flavors of peach, papaya and citrus with notes of mineral and butterscotch. Zesty acidity lingers on a smooth, juicy finish. This luscious Chardonnay is a nice match for citrus chicken, shrimp scampi, crab cakes and creamy pastas.

VINEYARDS

The 2013 Jarhead Chard comes from two of the Firestone family's estate vineyards in Santa Barbara County's Santa Ynez Valley on California's Central Coast. Santa Barbara County is recognized as one of the world's premier Chardonnay regions. Here, the valleys run west to east, creating a rare coastal orientation that funnels cool marine air into the vineyards. The result is a long, moderate growing season that is ideal for achieving optimal ripeness and balance in the Chardonnay grape.

WINEMAKING

The grapes were picked in the cool morning hours to preserve fruit integrity and freshness. After gentle pressing, the wine was cold fermented in a combination of stainless steel and French oak to maintain crisp flavors and aromatics while bringing roundness to the palate. The wine was aged for six months on the lees for enhanced textural richness, with a small portion aged in barrels for added palate roundness.

ABOUT JARHEAD WINE COMPANY

Our mission is to make distinctively robust red wines in support of the Marine Corps Scholarship Foundation, which provides educational assistance to children of U.S. Marines, with special consideration given to families of fallen and wounded Marines.

Odam Livestone Ruber Dominguez

ADAM FIRESTONE CAPT USMC '84 - '91

RUBEN DOMINGUEZ
SGT USMC '79 -'84