EVERYDAY WHITE WINE

2013 Central Coast

When Steve Reeder and Dave Matthews first met, they realized they had a few things in common, like a passion for making wine at least as strong as their passion for drinking it. For The Dreaming Tree wines, they set out to create an approachable Cabernet Sauvignon, Chardonnay, Red Blend, and White Blend—finding inspiration in the down-to-earth characters and unforgettable flavors that give California wine country its rare charm.

At The Dreaming Tree, we think the best vintage is pretty much right now and the best pairing is your favorite people. Hey, there’s nothing wrong with collecting wine, but isn’t it more fun to drink it instead?

“BLENDED FROM SELECT AROMATIC VARIETALS THAT THRIVE IN THE CENTRAL COAST VINEYARDS OF MONTEREY COUNTY. EVERYDAY IS PERFECT AS A SIPPING WINE AND IT ALSO GOES WELL WITH SPICY FOODS.” – Steve Reeder, winemaker

2013 Vintage
The 2013 growing season on the Central Coast was dry, starting in early spring and extending throughout summer. The typical winds that they get coming off Monterey Bay and going into the Salinas valley brought wet foggy nights in the 50’s, but the days were a little hotter than normal. Still dry conditions through flowering made for great fertilization resulting in full fruit clusters and a heavier than normal crop. Throughout summer it was a little windier and cooler than normal in the north but very hot in the south. Harvest started almost a month earlier than average, but temperatures dropped a little during harvest time, and so with no rain the harvest extended all the way through November. The flavor development and lack of pressure to pick on the Central Coast made for some very expressive and balanced wines.

Winemaking
Everyday is a white wine blend crafted from some of the Central Coast's finest fruit. These crisp, fragrant wines are all cold fermented in stainless steel, with quick stabilization right before bottling to preserve freshness.

Tasting Notes
A bright and aromatic wine, with fresh floral, citrus, and ripe honeysuckle notes that give way to zesty fruit flavors.

Food Pairing
Lovers of shellfish and spicy fare will enjoy how well this refreshing wine pairs with fresh crab and lobster, Mexican salsa with jalapeño peppers, or Indian curry dishes.

SUS TAINABILITY

The environment’s important to us, and we’re pretty sure you feel the same.
From the day we pick the grapes to the night you pop the cork, we’re making changes that add up along the way:

Varieties: 39% Riesling, 37% Gewürztraminer, 14% Viognier, 10% Albariño
Vintage: 2013
Appellation/AVA: Central Coast
Aging: Stainless steel
Total Acidity: 6.3 g/L
pH: 3.16
RS: 9.1 g/L
Alcohol: 13.0%