

the DREAMING TREE



CHARDONNAY

2014 California

An exciting collaboration between Dave Matthews and award-winning winemaker Sean McKenzie, The Dreaming Tree captures the spirit of California's wine country. United by their shared passion to make quality wines accessible to everyone, the two friends set out on a journey to discover the unique characters and rich flavors that give the region its rare charm.

"WE THINK THIS WINE HITS ALL THE RIGHT NOTES. NO MATTER WHAT YOUR JOURNEY MAY BE, THIS IS THE PERFECT WINE TO SHARE ALONG THE WAY." – Sean McKenzie

2014 Vintage

The 2014 growing season was hot and dry, pushing harvest up to the earliest to date. Fortunately, nighttime temperatures still dipped into the 50s, which was great for maintaining the natural fruit acidity. September also cooled a little, providing much needed time to catch up on getting all of the grapes in. In October, the heat returned and ripened the fruit for the balance of harvest. Overall, this year delivered big fruit expression, great tannin development, and nice ripeness across all varietals.

Winemaking

Grapes were harvested at night and early morning to keep the fruit cool. The wine was fermented and aged for eight months in a combination of oak barrels and stainless steel tanks.

Tasting Notes

Golden straw in color, with baked pear and peach flavors that jump out of the glass. Toasty and rich up front, finishing crisp and elegant. This well-balanced, medium-bodied wine is easy to enjoy and will bring a taste of the Central Coast right to your home.

Food Pairing

Delicious with grilled seafood; goat cheese and mushroom pizza; herb-roasted chicken; or stone fruit, ricotta, and arugula salad.

SUSTAINABILITY

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:

VINE



We'd rather plant trees than cut 'em down, which is why our labels are made with 100% recycled kraft brown paper.



We figure the most significant part of your purchase should be the wine, not the bottle, so our bottles are a quarter pound lighter than normal, and take a lot less fuel to get to your table.



TABLE

Go ahead, pop a cork and enjoy the fruits of our labor—just don't forget to recycle the bottle.

vine to table

Variety: Chardonnay

Vintage: 2014

Appellation/AVA: California

Aging: 8 months in oak & stainless steel tanks

Total Acidity: 5.5g/L

pH: 3.31

RS: 3.3g/L

Alcohol: 13.7%

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