



2012 Unleashed Chardonnay

Unwooded equals “Unleashed.” When we started producing our Chardonnay way back in 2003 we needed to explain why we chose to use no oak in the wine’s fermentation or aging. Times and tastes have changed and people now know that we balance the Chardonnay’s natural fruit character with two key winemaking steps—malolactic fermentation to soften the wine’s natural acidity and sur lie aging and stirring in tank to provide mid palette richness. No oak required. The wine is bottled in a stelvin screw cap; just another step to preserve the wine’s bright fruit flavors. Our 2012 Unleashed Chardonnay is all about “fruit jumping out of the glass,” like a dog jumping out of the vineyard! —Brenda Lynch

Brenda’s Winemaking...Great fruit & cold beer

It’s all about the fruit. For her “Dog Series” wines, Brenda has one goal in mind—create fruit-forward wines with varietally true aromatics, mid palette weight and flavor, and a full-bodied and balanced finish. Brenda sources her fruit from a variety of appellations within California always letting the quality of the fruit drive her selections. Her travels always seem to have stops in beach towns for a cold beer at the local pub, which she claims are an equally important part of her wine-making!

Tasting Notes

The absolutely un-oaked 2012 Mutt Lynch Unleashed Chardonnay opens with aromas of pear, citrus and apricot. Refreshing flavors of crisp green apple and pear are delivered with a medium bodied, slightly viscous mouthfeel that leads right into the delicious honey-tinged finish.

When you’re unleashed you’re free! So feel free to pair this wonderful wine with just about any dish. We think it’ll be hard to beat with a plate of your favorite “yappetizers!”



Information

Vintage:	2012
Appellation:	California
Alcohol:	13.5%
Produced:	508 Cases
UPC:	8 50432 95448 4



Brenda Lynch

Brenda & Chris Lynch, Owners

9050 Windsor Road, Windsor, CA

(707) 942-6180

muttlynch@aol.com

www.muttlynchwinery.com