



2001 Chardonnay, CA

- ◆ **Cool coastal growing regions - Monterey, Napa Carneros, and Sonoma Carneros**
- ◆ **Cold (48°) barrel fermentation extends yeast contact**
- ◆ **No Malolactic Fermentation**
- ◆ **10 month barrel aging in American Oak**

Winemaker's Notes

“Crisp, bright aromas of green apple and tropical fruit lead into notes of vanilla oak with a hint of spice. A fruit forward palate of citrus and pineapple integrate and balance the bright acidity and toasty oak. The long, slightly sweet finish round out this beautiful wine. A long, cool fermentation in toasted American oak barrels and no malolactic fermentation, preserve the wonderful, complex fruit and natural acidity that gives this wine its richness and delicate balance. This wine is a classic example of our consistent and unique style.”

-Chris Pisani, Winemaker

“Highly Recommended” - California Grapevine December 2002/January 2003