



2004 Chardonnay, CA

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

Tasting Notes:

An important component of this wine is our 2004 Carneros Estate Chardonnay which was hand harvested and night harvested for the first time. The fruit was picked with the use of light booms starting at 2:00am. An early morning harvest allowed us to bring the grapes into the winery by 6:00am at a cool 55°. Harvesting the fruit at night has several advantages including reducing the need to cool the must at the winery, thus saving energy. It helps to preserve flavors and enhances structure by slowing the extraction of harsh or astringent components in the skins. It is also easier on the field workers who pick the grapes, since they don't have to work in the hot sun surrounded by bees all morning! The grapes were harvested at optimal maturities and barrel fermented in 100% American Oak barrels in our state-of-the-art cellar; which is kept at a cool 48°F during fermentation. This slow, cold fermentation lasts upwards of 8-10 weeks, and helps preserve the lush tropical and citrus aromas that can dissipate during more traditional warmer fermentations. No malo-lactic fermentation ensures a perfect balance of forward fruit and crisp acidity. Aged for 10 months in barrel adds a richness and complexity that rounds out this distinctive chardonnay. With aromas of sweet pineapple, vanilla, pear and lemon zest, this wine exudes richness. Full bodied on the palate, pineapple, pear and sweet vanilla predominate, with a rich creamy mouth-feel that is perfectly balanced with the natural acidity. This chardonnay is all about balance! Enjoy!!

Chris Pisani, Winemaker

Gold Medal - Taster's Guild International Wine Judging 2006

Gold Medal - International Eastern Wine Competition 2006