



TASTING NOTES

This wine retains all the delicate fruit flavors of a great Chardonnay. Barrel fermentation adds a creamy, rich mouthfeel without overwhelming oakiness. Crisp flavors of pineapple, apple and peach layered with a soft, slight hazelnut finish. Enjoy with roasted chicken or pasta in cream sauces.

SINGLE VINEYARD SELECTION

Fruit for this Chardonnay came entirely from the Frank Johnson Vineyard in Dry Creek Valley. Two appellations meet in this vineyard: Russian River Valley on the south side and Dry Creek Valley to the north.

Located less than two miles from the Russian River, the cool micro-climate (influenced by marine fog layers and the confluence of Dry Creek and Russian River), combined with the alluvial soils, resulting in exceptional fruit and balance. The fruit was thinned (“dropped”) three separate times before harvest to decrease the yield and increase quality.

WINEMAKING

Fruit was harvested the third week of September in the cool of the morning. The grapes were then destemmed, crushed and pressed to SS tank to settle juice for 24 hours. The juice was then inoculated with Montrachet yeast strain. When fermentation reached 10.0 Brix, the fermenting juice was transferred to barrels to finish fermentation. Wine was left in the same barrels since fermentation, aging the wine sur-lies. Weekly stirring and topping of the wine ensured the round, smooth effects of the lees and barrel aging. Fifty per cent of the production underwent malo-lactic fermentation.

TECHNICAL NOTES:

Appellation: Dry Creek Valley
Composition: 100% Chardonnay
Barrel aging: Ten months in French & American oak barrels
Alcohol: 14.5%
pH: 3.35
Total acidity: .705g/100ml
Production: 1033 cases
Bottled: June, 2004