



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 citrus layered with a soft, slightly nutty finish. Enjoy within two years of release.

F. JOHNSON VINEYARD

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, results in exceptional fruit for a nicely balanced wine. .

WINEMAKING

Fruit was harvested the first week of September in the cool of the morning. The grapes were then destemmed, crushed and pressed to a stainless steel tank to settle juice for 24 hours. The juice was inoculated with Montrachet yeast. When fermentation reached the half-way point, the fermenting juice was transferred to barrels to finish fermentation. The wine was then aged sur-lies. Weekly stirring of the wine ensured the round, smooth effects of aging the wine on the lees.

TECHNICAL NOTES:

Appellation: Dry Creek Valley
Composition: 100% Chardonnay
Barrel aging: five months in French & American oak barrels
Alcohol: 14.3%
pH: 3.35
Total acidity: 0.705g/100ml
Production: 1,035 cases
Bottled: June, 2005