

2005 Chardonnay

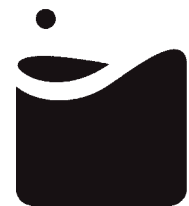
This is only the second vintage of Chardonnay from our low-yielding Bell Mountain vineyard. 2005 offered us challenging growing conditions. A cool, wet spring dramatically increased disease pressure in the vineyard. We had to work creatively and make difficult decisions to honor our commitment to chemical-free farming, while still maintaining our high standards for fruit and wine quality. This required removing a significant portion of our crop. The result is beautiful balance, deep concentration, and not much wine.

The grapes were whole cluster pressed, settled overnight and then gravity-fed into a mixture of new French oak barrels. A gentle fermentation using native, natural yeasts took almost nine months to complete and the barrels were stirred twice per week for the final 3 months to encourage more complex flavors. The resulting wine is classically proportioned yet rich in bright fruit flavors of lemon zest, floral notes and balanced oak spice.

Profile

Appellation	Alexander Valley
Harvest	9-23 & 9-29-2005
Cooperage	100% French; 70% new
Blend	100% Chardonnay
Alcohol	14.2%
Brix	24.6
pH	3.59
Total Acidity	0.58 g/100ml
Bottling	8-7-2006
Production	200 cases

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