

2004 Chardonnay

This is our first vintage of Chardonnay from our low-yielding Bell Mountain vineyard. The resulting fruit was evenly ripened and gloriously flavorful. 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 rich and opulent in style with bright fruit flavors, floral notes and balanced oak spice.

Profile

Appellation	Alexander Valley
Harvest	8-13-2004
Cooperage	100% French; 70% new
Blend	100% Chardonnay
Alcohol	14.9%
Brix	24.8
pH	3.38
Total Acidity	0.74 g/100ml
Bottling	7-25-2005
Production	100 cases

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