



2005 Russian River Valley Chardonnay

Overview: Balanced acidity and well defined. This wine was carefully crafted to allow full expression of the Russian River terroir. The older vines provide concentrated flavor and depth. The French oak complements the fruit with delicate nuances of spice and vanilla.

Climate: Perhaps no region in the world of wine is so inextricably tied to its weather as is the Russian River appellation. One sixth of Sonoma County's total vineyard acres fall within the Russian River AVA boundaries, all sharing to varying degrees the defining characteristic of cooling fog that is drawn inland from the Pacific each day.

Winemaking: Each block is individually picked at the peak of ripeness. The fruit is handpicked and sorted. The whole cluster fruit is gently pressed, only free run juice is barrel fermented naturally using indigenous yeasts supplying additional complexity and adding weight to the palate. 100% malolactic fermentation. Aged sur lies, stirred weekly for round creamy mouth feel. Wine movements performed with inert gas and gravity, minimizing the use of pumps.

Vintage Narrative: The 2005 Chardonnay berries were larger than average as a result of the late spring rains, however the yields were not extreme and the quality is very good.

Tasting Notes: Enticing bouquet of lemon blossom, creamy vanilla and delicate spice. Full bodied exhibiting honeyed mandarin, tropical fruit and notes of roasted hazelnuts on the palate.

Technical Data:

Harvest Date: 9/9/2005-9/25/2005

Appellation: Russian River Valley

Barrels: 30% new French Oak, Damy, Cadus, Vernou, Rousseau

Brix: 24.5

Alc: 14.4%

pH: 3.55

TA: .58