



2000 CHARDONNAY ESTATE

100% Napa Valley, Chardonnay, Estate Grown
Harvested at 24.4 Brix, between
September 8 -15
13.9 % Alcohol
0.59TA/3.63pH
1865 Cases Produced
Release Date: September 1, 2001

HARVEST NOTES: The 2000 Napa Valley growing season was a cool, even growing season throughout, except for a three-day heat stretch of unusually high temperatures in June and ominous rain clouds in late August, this led to a prolonged harvesting period. As a result we were picking in August all the way to mid October. The mild, even summer weather allowed for slow, steady ripening, promoting good flavors early in the season. The grapes were very clean with a good balance between acidity and sugar. It looks like another excellent vintage. Yields averaged 2.3 tons/acre in 2000.

WINEMAKING NOTES: Careful pressing of whole clusters minimized skin contact. This gentle process helps the wine achieve balance as well as develop a silky mouth-feel and enhances the aging potential. Using native yeasts, the wine fermented in French oak barrels with 100% of the wine undergoing a second, malolactic fermentation. Tonnelleries: Sirugue, François Frères and Damy. Oak types: Allier, Tronçais and Vosges. The wine spent 11 months on the lees in French oak (44% new) followed by racking and bottling on July 26, 2001. To preserve fruit intensity and body, the wine was not filtered.

TASTING NOTES: The nose opens with intense tropical fruit, toast and mineral aromas. Rich fruit flavors, especially of apple and pear enhance the lush palate. French oak provides a touch of spice with hints of clove, cinnamon and nutmeg. An apple-like crispness balances these silky, toasty layers. Drinkability: now to 2010

VINEYARD NOTES: This Chardonnay was grown exclusively on our two vineyards on the Silverado Trail in the Oak Knoll area. The shallow, rocky hillside of one vineyard planted in 1980 stressed the vines sufficiently during the growing season to ensure intense varietal character. Located on the valley floor, the other vineyard produced fruit with a lush tropical flavor. We employed a variety of techniques in managing each vineyard's microclimate including vertical trellising, leaf removal and crop reduction.