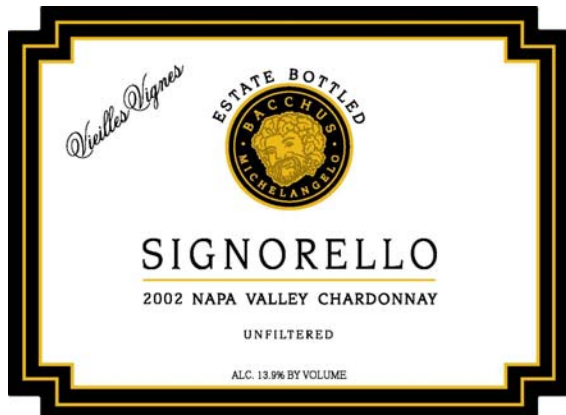


2002 CHARDONNAY ESTATE- *Vieilles Vignes*



100% Napa Valley, Chardonnay, Estate Grown
Harvested at 25.6 Brix
September 19, 2002
14.6 % Alcohol
0.61 TA /3.6 pH
Cases Produced: 350
Release Date: September 2003

*We are proud to present our 2002 Chardonnay Estate “*Vieilles Vignes*.” The grapes sourced for this unfiltered native yeast fermented Chardonnay were hand picked and carefully selected from our original vineyard planted in 1980. These 24 year old vines yielded an average of 1.7 tons per acre.*

HARVEST NOTES: The growing season began with several vineyards experiencing frost in April. In late May unexpected rain caused a bit of loss, but at the same time it helped thin out the crop and give the vines a shot of moisture going into summer. In late September and early October, Napa experienced a few manageable heat spikes speeding harvest to a close. The 2002 vintage will be remembered by a long, mostly mild growing season that ended in a hectic, compressed harvest. The final result of the vintage is expressed through excellent, intense colors and flavor concentration.

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: François Frères and Damy. Oak types: Allier, and Tronçais. The wine spent 10 months on the lees in French oak (32% new) followed by racking and bottling on July 29, 2003. 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. A bright apple-like crispness balances these silky, toasty layers. Drinkability: 2003 to 2012

VINEYARD NOTES: This Chardonnay was grown exclusively on our estate vineyard located on the Silverado Trail in the Oak Knoll area. This shallow, rocky hillside vineyard planted in 1980 stressed the vines sufficiently during the growing season to ensure intense varietal character. We employed a variety of techniques in managing each vineyard's microclimate including vertical trellising, leaf removal and crop reduction.

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