



"1999 Chardonnay Estate"

100% Napa Valley, Chardonnay, Estate Grown
Harvested at 24.2 Brix, between September 24-30, 1999
13.9% Alcohol
0.60 TA/3.42 pH
1248 Cases Produced
Release Date: November 2000

HARVEST NOTES: The 1999 Napa Valley growing season was long and cool allowing us to harvest extraordinarily clean, healthy grapes with excellent acidity and mature varietal fruit flavors. With growing conditions in 1999 similar to 1998, but cooler, grape clusters were very healthy with no sunburn. This year Napa Valley experienced its typical difference in daytime (warm) and evening (cool) temperatures that create optimal conditions for the development of balanced sugar and acid levels. Other than a trace of precipitation in mid September, rain was not an issue in 1999. Yields averaged 1.8 tons/acre in 1999.

WINEMAKING NOTES: Careful pressing of whole clusters minimized skin contact. The gentle process helped the wine achieve balance, develop a silky mouth-feel and enhanced 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 Freres and de Billion. Oak types: Allier, Tronçais and Vosges. The wine spent eleven months on the lees in French oak (50% new) followed by racking and bottling on August 11, 2000. To preserve fruit intensity and body, the wine was not filtered.

TASTING NOTES: The nose opens with intense fruit and buttered-toast aromas. Rich fruit flavors, especially of pear, pineapple and peach, enhance the creamy palate. French oak provides a touch of spice with hints of clove, cinnamon and nutmeg. An apple-like crispness balances these silky, toasty layers. Enjoy 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.

4500 Silverado Trail
Napa Valley, California 94558-1100
707 255-5990 Fax 707 255 5999 Email resig@aol.com