



**2005 CHARDONNAY
Vineburg Vineyard
Technical Information**

Harvest Date:	September 16 to 28
Varietal Composition:	100 percent Chardonnay
Appellation:	Carneros - Sonoma
Vineyards (all Estate):	100 percent Vineburg Vineyard
Bottling Date:	July 2006
Release Date:	June 2007

Vintage Notes: The year began with wet weather, followed by a dry period in March, then continued rainfall well into spring with later than usual bloom and set on the vine. The valley experienced unseasonable precipitation into early June. The cool weather continued, with a pleasant summer with few heat spikes. As September approached, growers had concern that the larger than normal crop on the vine would not fully ripen as fog prevailed well into our typically sunnier Indian Summer. Finally, the warm days arrived, ripening the grapes to full maturity.

Winemaking Notes: After pressing, all fermentation took place in barrels, 59% in traditional French oak barrels, 13% new. The balance was fermented in 75 gallon stainless steel barrels, our first vintage using these types of barrels. Lees were stirred in all the barrels weekly to retain freshness and build mid-palate texture. The blend was aged 6 months in barrel. Twenty-five percent of the blend completed malolactic fermentation. The blend is estate grown and bottled.

Analysis: Alcohol, 14.5 percent; titratable acidity, 5.42g per L; pH, 3.63; residual sugar, dry.

Tasting Notes: Ripe apple and orange blossom aromas with vanilla and oak in the background. Stone and mineral aromas echo on the palate. Balanced acidity with a silky mid-palate lead to a zesty finish.

Suggested Retail Price: \$30.00