



## 2001 CHARDONNAY

Release Date 10/1/2002  
Residual Sugar 0.20

Alcohol: 13.6%  
Acidity: 0.68, Ph:3.55

**Tasting Notes:** Beautiful aromas of tropical fruits, ripe pear, pineapple, and banana invite you to look deeper for the hint of mineral and toasty oak. The flavors follow along with crushed pineapple, kiwi, banana, and slightly oaky and flinty notes. The finish is long and smooth, dominated by a lingering crispness.

*Winemaker's Notes: The grapes for this wine are all from our Estate vineyard. This particular lot of Chardonnay is from a warmer part of the site, which provides slightly riper fruit flavors. The entire lot was barrel fermented in French oak barrels, and the lees were stirred twice weekly for 8 months in these same barrels. Yeast CY3079 was used to provide the maximum varietal fruit extraction. After racking, the wines were put back into barrels before bottling in late August of 2002. This barrel fermented Chardonnay has a complex, spicy character with a rich mouthfeel. 30% of the blend completed malolactic fermentation, giving the wine a pleasant roundness and complex finish.*