



2003 Chardonnay

No Sulfites Added

Release Date: 3-1-2003
Alcohol: 13.0%

Residual Sugar: 0.40
Acidity: 0.70, pH 3.50

Tasting Notes: Aromas of ripe pear, Golden Delicious apple, citrus fruits, and hints of vanilla and banana. Round, ripe, and generous with flavors apple, pear, and citrus finishing with subdued ripe apple and vanilla.

Winemaker's Notes: Estate Chardonnay grapes for the NSA Chardonnay are harvested at night to take advantage of the cooler temperatures. This ensures higher fruit quality and assists in the prevention of fermentation from wild yeast. Rich, ripe flavors in the fruit was a characteristic of the 20023vintage, with balance enhanced by high natural acidity. Because of the great fruit character, I used a different yeast strain (CY3079) than in prior years to accent this character and to add mouthfeel. I fermented the whole lot in temperature controlled stainless tanks as well, also a departure from previous years. I love the gorgeous aromas in this wine. Bottling took place in early February 2004. 4000 cases made.