

2 0 0 1 C H A R D O N N A Y - E D N A R A N C H

Our Chardonnay grows in the Edna Valley, a cool region suited for this well-known Burgundian white variety. Hand picked in half-ton bins during the morning fog, the fruit was then delivered to the nearby winery. Our Chardonnay was whole cluster pressed and then chilled down to 45°F for 24 hours. The almost clear, golden juice was then racked into 100% new French oak barrels. After being inoculated with yeast, fermentation took place for almost four weeks in a cool and humid environment. Once primary fermentation was complete, the barrels were topped and 60% were transferred to neutral oak. To preserve some of the fresh fruit character in our 2001 wine, we did not perform malic fermentation. We did, however, stir the lees in each barrel on a regular basis for four months to soften the wine. Before bottling, the barrels were blended together, cold stabilized and filtered gently.

TASTING NOTES & RECOMMENDATIONS

Color: Light pale straw

Aroma: Intense fresh fruit and pineapple

Taste: Refreshing acidity combined with a silky, full body. Flavors of citrus and pineapple satisfy the finish

Serve at: 50°-54°F

Drink now through 2005

Store in dark, dry place at: 55°-65°F

TECHNICAL NOTES

Harvest dates	Brix°	Vineyards	Blend
10.04.2001	24,7	Edna Ranch	Chardonnay 100%

10 months in 40% new French oak barrels

Bottling date	Alc. %	Cases produced
08.30.2002	14.5	587

Aged without malic fermentation to preserve the fruit, enjoy!


Matthias Gubler, Winemaker

