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Our Chardonnay grows in the Edna Valley where cool Pacific breezes create the perfect environment for growing this classic Burgundian varietal. The fruit was hand-picked and loaded in half ton bins during the foggy, early morning and delivered immediately to the winery. The fruit was whole cluster pressed and then chilled down to 45°F for 24 hours in order to settle out the sediment. The almost clear, golden juice was then racked into 100% new French oak barrels. After being inoculated with yeast, fermentation took place over three weeks in a cool and humid environment. Once primary fermentation was complete, the barrels were topped and 60% of the juice was transferred to older barrels. To preserve the fresh fruit character of the 2002 wine, only half of the barrels were allowed to undergo malic fermentation. Lees stirring took place in each barrel for six months in order to soften the mouth-feel of the wine. Prior to bottling, the wine was cold stabilized in tank.

T A S T I N G N O T E S & R E C O M M E N D A T I O N S

- Color:** Medium golden straw
Aroma: Fresh ripe fruit with hints of honeyed citrus and toasted almonds
Taste: Complex and intense fruit flavors of citrus, complimented with a smooth, round, nutty finish.

Serve at: 50°-54°F

Drink now through 2006

Store in dark, dry place at: 55°-65°F

T E C H N I C A L N O T E S

Harvest dates	Brix°	Vineyards	Blend
09.20.2002	24.3	Edna Ranch	Chardonnay 100%

Aged 12 months in 30% new French oak barrels

Bottling date	Cases produced
09.01.2003	650

Alc.	14.5%
TA	5.73
pH	3.39
RS	0.58 g/l

Our barrel fermented Chardonnay, enjoy!

M. Gubler

Matthias Gubler, Winemaker

