

2003 CHARDONNAY – EDNA RANCH

We source our Chardonnay fruit from the Edna Valley where the Pacific breezes create the perfect environment for growing this classic Burgundian varietal. The fruit was handpicked and loaded into half ton bins during the cool 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 clear, golden juice was then racked into 100% new French oak barrels. After being inoculated with yeast, fermentation took place over three weeks in the cold cellar. Once primary fermentation was complete, the barrels were topped off and 65% of the juice was transferred back to older barrels. To preserve the fresh fruit character of the wine, only half of the barrels were allowed to undergo malolactic fermentation. Lees stirring in each barrel over the following six months helped to soften the mouth-feel of the wine and add complexity. Prior to bottling, the wine was cold stabilized in tanks.

TASTING NOTES & RECOMMENDATIONS

Color: Medium, golden straw

Aroma: Fresh ripe fruits, primarily pineapple and apples, with hints of honeyed citrus, and minerals combined with subtle notes of jasmine and toasty oak

Taste: Lush and rounded on the palate with flavors of baked apples, baking spices and hints of tropical fruits; a crisp, clean and lengthy finish

Serve at: 50° – 54° F

Drink now through 2008

Store in dark dry place at 55°– 65° F

TECHNICAL NOTES

Harvest date:	Brix:	Vineyard	Blend
09.15.03	25.7	Edna Ranch	Chardonnay 100%

Aging: 14 months in 35% new French oak (on the lees)

Bottling date: 02.27.05

Release Date: 12.01.05

Cases produced: 615 cases

Alcohol: 14.5%

pH: 3.53

Total Acidity: 6.11 g/l

Residual Sugar: 0.78 g/l

A crisp and lush Chardonnay with subtle oak influence

M. Gubler

Matthias Gubler, Winemaker

