

2005 *Camp Meeting Ridge* – CHARDONNAY

TASTING NOTES:

Citrus aromas of lemon with notes of vanilla bean and mineral are followed by layers of honeysuckle and lemon butter. The bouquet is punctuated with hints of jasmine and pear. Almond, caramel and lemon meringue are rich and spreading on the palate with balanced acidity and lingering finish. Enjoy now or cellar to enjoy the intriguing complexities that come with aging.

WINE FACTS:

Vineyards: The grapes for Camp Meeting Ridge Chardonnay are grown in our west-facing slopes and ridge-top blocks containing both Old Wente and Dijon clonal selections which consistently yield a powerful wine of great concentration, depth, and expression of *terroir*.

- **Harvest:** October 10, 2005
- **Winemaking:** Careful hand sorting and whole cluster pressing. Fermentation with indigenous, native yeasts accompanied by regular *battonage* until the completion of the malolactic fermentation in the spring of 2005.
- **Cooperage and Aging:** 40% new barrels; 100% French Oak
Total time in barrel: 11 months.
- **Bottling:** July 2006
- **Final bottling technical information:**
 - pH: 3.71
 - TA: 0.546 g/100 ml
 - Alcohol: 14.2 %
- **Release date:** Spring 2007