

2005 SONOMA COAST CHARDONNAY

TASTING NOTES:

Showing balanced depth and complexity, light straw to golden color, aromas unfold with layers of lemon peel, green apple, orange blossom and wet stone minerality. This vintage shows weighted richness on the palate, a supple texture, long clean finish with fresh and bright acidity. Showing very well now and will continue to gain complexity for 1 - 3 years.

WINE FACTS:

- **Vineyards:** This wine continues to be a blend of several of our Sonoma Coast vineyards, including *Camp Meeting Ridge*; a blend of Dijon clones (95 and 76), mature vine clone 4, and the low-yielding “Old Wente” selection.
- **Harvest:** September 17, 2005 – October 19, 2005, depending on location & block/clone.

Winemaking: Fruit was rigorously hand sorted and gently whole cluster pressed. The juice was settled off heavy lees and put to barrel for fermentation. Temperatures were in the 65-72 degree range followed by stirring of light lees for 4 months in barrel. Mostly native yeast and malo-lactic (ML) fermentations with only a few lots fermented using cultured burgundy isolates. Fermentations were complete by March of 2006.

- **Cooperage and Aging:** 100% French oak; 30% new.
Time in barrel = 10 months.
- **Bottling:** August 2006
- **Final bottling technical information:**
 - pH: 3.55
 - TA: 0.58 g/100 ml
 - Alcohol: 14.1 %
- **Release date:** Spring 2007