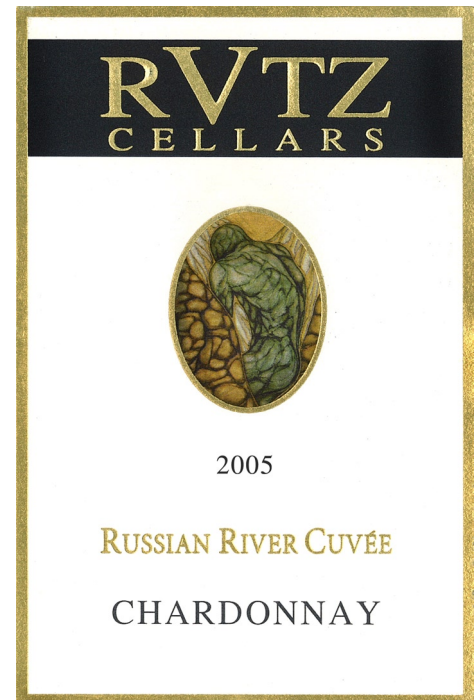




2005 Russian River Cuvée Chardonnay

Release Notes

The grapes for our 2005 Russian River Chardonnay were harvested in late September and crushed immediately prior to a gentle pressing. After the must was cold settled in tanks, the juice was moved via gravity flow to oak barrels in the cave, where it underwent both alcoholic and malolactic fermentation in the cool, constant temperature. This 100% barrel fermented Chardonnay was aged *sur lie*, and the lees were stirred every two weeks into late Winter and early Spring to develop complexity and richness. Racked once in early July, it was then bottled in late August. From harvest to bottling, this wine was nurtured with minimal handling and maximum care, exemplifying our commitment to making the finest wine possible.



Tasting Notes

Smooth, rich and creamy on the palate, this young Chardonnay offers a full array of flavors including pear, apple, pineapple, guava, and a hint of spice. Keeps its fruity focus through the finish, while light oak adds a nice touch.

Statistics

Harvest Dates: 9/22 - 9/30
pH: 3.67
Alcohol: 13.8%

T.A.: .591 g/100 ml