

2003 Chardonnay Russian River Valley

Vineyards

- ◆ Vineyards: O'Connor, Slusser, Lynmar, Mill Station
- ◆ Appellation: Russian River Valley
- ◆ Clones: 4, 15, Rued, Robert Young
- ◆ Site: Goldridge yellow and brown sandy-loam soils
- ◆ Yield: 2.5 - 3.0 tons/acre

Harvest

- ◆ Harvest Dates: October 10 - 24
- ◆ Harvest Brix: 24.4° - 25.0°
- ◆ Growing Season: The Russian River Valley experienced unusual cooling and warming trends throughout the growing season of 2003, calling for meticulous work in the vineyard from spring to fall. Careful attention to the vines, combined with generous amounts of sunlight over the long days of summer, reaped fruit of complexity and intensity.

Winemaking

- ◆ Hand-harvested grapes
- ◆ Whole cluster, direct to press
- ◆ Barrel fermented with indigenous yeasts; 6 months to completion
- ◆ Concurrent native malolactic fermentation in barrels; 3 months to completion
- ◆ Aged 10 months in French oak barrels; 61% new; sur-lies and stirred
- ◆ Unfined and unfiltered; bottled January 2005

Notes

- ◆ Yellow-gold in color, this wine offers aromas of sweet pear and lemon custard, with notes of honeysuckle and grass. The palate reveals full-bodied, elegant layers of golden apple, pear and honeydew melon, a gentle accent of lemongrass and crisp acidity on the finish. Alcohol 14.8%

2,588 cases produced