

2000 CHARDONNAY RICHARD DINNER VINEYARD SONOMA MOUNTAIN

VINEYARD

- ◆ OWNERS/MGR: CAROLINE AND PATRICIA DINNER/JOE VOTEK
- ◆ APPELLATION: SONOMA MOUNTAIN
- ◆ CLONE: OLD WENTE, ROBERT YOUNG SELECTION
- ◆ AGE: 18 YEARS
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, CLAY-LOAM AND GRAVEL WITH SUB-SOIL LENS OF VOLCANIC TUFT
- ◆ YIELD: 2.6 TONS/ACRE

HARVEST

- ◆ HARVEST DATES: SEPTEMBER 28 AND OCTOBER 9, 2000
- ◆ HARVEST BRIX: 22.9° AND 24.6°
- ◆ GROWING SEASON: DILIGENT WORK IN THE VINEYARD TO LIMIT A LARGE CROP SET HELPED OPTIMIZE FLAVOR INTENSITY AND RICHNESS IN THE GRAPES. COOL WEATHER IN LATE SEPTEMBER AND OCTOBER EXTENDED THE HARVEST PROVIDING FOR ENHANCED FLAVOR DEVELOPMENT.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER, DIRECT TO PRESS
- ◆ BARREL FERMENTED WITH INDIGENOUS YEAST, 9 MONTHS TO COMPLETION
- ◆ CONCURRENT SPONTANEOUS MALOLACTIC FERMENTATION
- ◆ BARREL AGED 10 MONTHS IN FRENCH OAK BARRELS, 60% NEW, SUR LIES AND STIRRED
- ◆ BOTTLED UNFINED, UNFILTERED AUGUST 2001

NOTES

- ◆ RICH YELLOW-GOLD COLOR. AROMAS OF PEAR, WHITE FIG, AND APRICOT WITH SOME DELICATE FLORAL NOTES. ON THE PALATE THE WINE IS RICH, CREAMY, AND FORWARD. A MELANGE OF STONE FRUITS, LEMON CUSTARD, BISCUIT, AND BROWN SPICES ARE FINELY BALANCED WITH THE CRISP ACIDITY IN AN ELEGANT WINE WITH VERVE. THE SIGNATURE MINERAL COMPONENT ADDS TO THE SILKY/STEELY TEXTURE REMINISCENT OF CLASSIC WHITE BURGUNDY. ALCOHOL 14.4%

1,781 CASES PRODUCED