

2005
CHARDONNAY
RICHARD DINNER VINEYARD
SONOMA MOUNTAIN

VINEYARD

- ◆ OWNERS/MGR: CAROLINE AND PATRICIA DINNER/JOE VOTEK
- ◆ APPELLATION: SONOMA MOUNTAIN
- ◆ CLONE: OLD WENTE, ROBERT YOUNG SELECTION
- ◆ VINE AGE: 23 YEARS
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, DARK BROWN CLAY-LOAM AND GRAVEL WITH STRATA OF VOLCANIC TUFT
- ◆ YIELD: 2.9 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: OCTOBER 16 & 24
- ◆ HARVEST BRIX: 24.7° - 25°
- ◆ GROWING SEASON: EXTENDED, COOL SPRING WEATHER RESULTED IN LATE BUD BREAK. AN IDEAL, LONG, TEMPERATE GROWING SEASON FOLLOWED, ALLOWING FOR SLOW, FULL AND EVEN RIPENING OF THE FRUIT. HARVEST BEGAN LATER THAN USUAL. THE RESULTING WINES CAN BE CHARACTERIZED AS RICH AND ELEGANT WITH GORGEOUS AROMATICS.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER, DIRECT TO PRESS
- ◆ BARREL FERMENTED WITH INDIGENOUS YEASTS; 2 MONTHS AND A HALF TO COMPLETION
- ◆ CONCURRENT SPONTANEOUS MALOLACTIC FERMENTATION, 4 MONTHS TO COMPLETION
- ◆ AGED 11 MONTHS IN FRENCH OAK BARRELS; 65% NEW, SUR LIES AND STIRRED BIWEEKLY
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED SEPTEMBER 2006

NOTES

- ◆ WITH THE 2005 VINTAGE, THIS GREAT VINEYARD ONCE AGAIN PRODUCES THE UNCTUOUS CHARDONNAY FOR WHICH IT IS KNOWN. AN AROMATIC HONEYED NOSE IS PREVIEW TO A RICHLY TEXTURED AND STRUCTURED PALATE OF JUICY APPLE AND MANDARIN ORANGE, LAYERED WITH NOTES OF BUTTERSCOTCH AND YEASTY BREAD. A HINT OF CITRUS AND PLENTY OF SPICE ACCOMPANY A LENGTHY FINISH. ALCOHOL 14.7%