

2001 Chardonnay Columbia Valley Appellation

Released: September 2002

Variety: 100% Chardonnay

This wine is a blend of four Columbia Valley vineyards, 49% Fair Acre, 17% Bishop Ranch, 17% Bacchus Vineyard, and 17% Willard Farms.

Winemaker

Comments: "The backbone of this wine comes from the slightly cooler growing conditions of these vineyards. High natural acidity balanced with ripe tropical fruit flavors harmonize with the richness of this barrel fermented Chardonnay."

Harvest: The single word descriptor for the 2001 vintage is "consistency". A mild spring led into near ideal fruit set in June. Warm temperatures remained consistent throughout July and August, without any adverse heat (above 100 degrees). As a result, veraison came on earlier than expected based on total heat unit accumulation. We plunged into crush September 7th, harvesting approximately 50% of our fruit in the two weeks following. Milder temperatures slowed the remaining harvest, with some varieties hanging on until the last week of October.

Technical: These individual lots of Chardonnay were harvested as follows:

Fair Acre	10/9/2001	23.9 Brix, acid 0.68 g/100ml, 3.62 pH
Bishop Ranch	10/6/2001	24.0 Brix, acid 0.53 g/100ml, 3.80 pH
Bacchus	9/15/2001	24.0 Brix, acid 0.62 g/100ml, 3.64 pH
Willard Farms	10/26/2001	24.4 Brix, acid 0.67 g/100ml, 3.44 pH

Bottled 2,528 cases July 11, 2002; 3.57 pH, acid 0.60 g/100ml, 14.0% alcohol by volume, <0.2% residual sugar.

Description: *Ripe and elegant, this Burgundian style Chardonnay shows rich and lively tropical fruit flavors of banana, pineapple and mango with subtle mineral and spice that build in complexity and gain nuance through the finish.*

Vinification: The fruit was lightly whole-cluster pressed to tank and allowed to settle. The juice was then racked off of the solids into new and second year French oak barrels where it was aged sur lie for eight months. Malolactic fermentation was introduced in barrel, resulting in a rich mouthfeel and a creamy full finish.