



Variety **Chardonnay**

Vintage: 2005

Appellation: Paso Robles

Production: 395 cases

Notes: The 2005 Chardonnay offers a rich yellow straw color. It presents a bouquet of creamy peach fruit, hazelnut, vanilla oak and a hint of nuttiness. The palate is rich and full, exhibiting flavors of orange-citrus, which lead to the wines lingering butter finish.

Growing Season

2005 was a unique season in many ways. Most of the vineyards had a pretty tough time of it for the past 3 years with very little annual rainfall. The heavens opened up in 2005 allowing the soils to be revitalized and the vines to rebound with abundant spring growth. It was a year for careful vineyard manipulation and irrigation timing. The major issue was crop management. With this in check, we were able to produce wines with wonderful varietal fruitiness.

Vineyards

The 2005 Chardonnay was produced from premium Westside Paso Robles fruit.

Winemaker Notes

The Chardonnay is hand picked and sorted in the vineyard and delivered to the winery in small bins. The grapes are carefully transferred to the press via gravity and gently whole cluster pressed to separate only the very best free run juice. The free run is then transferred to new and used French and American oak barrels for fermentation.

The barrels used for each of our wines are carefully selected from artesian coopers making barrels from the best forests within Europe and Eastern Europe. The Chardonnay was barrel fermented in new and used French and American oak. The wine was aged for 15 months sur-lie and racked at bottling time

Technical Notes

Alcohol: 14.8%

Brix: 25.9

pH: 3.34

TA: 6.15g/L