



2002 Estate Chardonnay – *Santa Rita Hills*

2,309 cases produced, \$22/bottle

Release Date 07.14.03

production

This wine is 100% Melville estate grapes out of the Santa Rita Hills appellation and is a combination of clones 76, 4 and 96. Yields averaged 3.5 lbs / plant in our tightly spaced vineyards of 8 x 3 spacing (1,815 vines / acres). The fruit was hand-harvested starting October 8 running through November 5, then gently whole-cluster pressed, settled overnight and gravity transferred to barrel for fermentation, partial malo-lactic ($\pm 20\%$) and subsequent sur lie aging. Cooperage was 20% new French oak and a combination of Sirugue, Marsannay and Damy.

tasting notes

This wine exemplifies our estate extremely well with its high-toned aromas of lime skin, lemons, white peaches and honeysuckle, backed by a minerality redolent of wet stones, flint and chalk. These same flavors carry through in the mouth supported by hints of grapefruit, key-lime pie, cinnamon and pumpkin spice. Texturally on the palate, the wine is vivacious and driven with excellent weight and mouth feel, wrapped by a racy acidity allowing the wine to be refreshingly bright and chiseled, carrying a lengthy finish.

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