



2003 Estate Chardonnay – *Santa Rita Hills*

3,687 cases produced, \$22/bottle

Release Date 07.14.04

production

This wine is 100% Melville estate grapes and is a combination of clones 4, 76, 95 and 96 planted on well-drained sandy-loam soils. Yields averaged 3.2 lbs/plant in our tightly spaced vineyards of 8x3 spacing equating to 1,815 vines/acre. The fruit was hand-harvested selectively from September 9 through October 20, then gently whole-cluster pressed, cold-settled overnight and gravity transferred to barrel for fermentation, partial malo-lactic ($\pm 25\%$) and subsequent sur lie aging. Cooperage was 20% new French oak and is a combination of Sirugue, Marsannay and Damy. 15.0% alcohol.

tasting notes

True to our mantra, this year's chardonnay shows similar characteristics of previous vintages mirroring the racy, lemony and minerally style that is so indicative of the extreme cold and windy conditions of the Santa Rita Hills appellation. From the glass, refined aromas of candied lemon and lime intermingle with nuances of pie-crust, spice cake and wet chalk. These same senses are noticeable in the mouth and are supported by hints of yellow grapefruit, cinnamon and gingerbread. On the palate, the wine is lively and fresh, remaining both elegant and gracious, leaving a bright and lengthy finish.

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