



**2000 Estate Chardonnay – Clone 76 Inox**  
*Small Lot Collection*

100 cases produced, \$25/bottle

Release Date 05.01.01

**production**

The inspiration for this wine is born out of a pursuit to capture the fundamental essence of both the vineyard and varietal in their most pure and unadulterated form. From block A on our western parcel, planted specifically to clone 76 for our Inox program, the fruit was hand-harvested on three separate occasions to ensure the selection of only the most golden fruit.

Upon immediate and gentle whole-cluster pressing, the juice flowed by gravity into two small stainless steel tanks where it would remain until the time of bottling without any contact with oak. The wine fermented for three months at an average temperature of 38°F to capture and enhance the most primal attributes of the fruit. The subsequent cold storage prohibited the onset of malo-lactic fermentation, which was avoided for similar reasons. The wine remained on its fermentation lees for five months before being filtered and then was bottled by gravity. Inox, French for steel or alloy, has proven a suitable title for this wine, whose acidity and purity dictate such a designation. 15.3% alcohol.

**tasting notes**

*“ . . . all the intensity of fruit necessary to stand alone and without the aid of oak. Bright green in the glass, intensely perfumed and minerally on the nose, great density and presence on the palate.”*

– *Wine Cask Futures 2002*