



2000 Estate Chardonnay – *Santa Ynez Valley*

1,500 cases produced, \$20/bottle

Release Date 07.14.01

production

The fruit for this bottling came exclusively from the Melville estate, was harvested at yields averaging 2.5 lbs per plant and was made up of clones 76, 96 and 4. The fruit was gently whole-cluster pressed, settled overnight in tank, and was then gravity transferred to barrel for fermentation, partial malo-lactic and subsequent sur lie aging. Cooperage was approximately 1/3 new, with a combination of Burgundian coopers: Damy, Marsannay, Remond and Sirugue. The Chardonnay was bottled in early July and released on Bastille Day. 15.2% alcohol.

tasting notes

Aromas of ripe lemon, biscuit and pumpkin pie spice give way for river stone, mineral and floral nuances in the nose. Precisely sculpted citrus elements initially on the palate, making way for the wine's breadth and viscous personality on the palate. While the finish is lengthy, crispness is maintained by the wine's bright acidity.

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