



2001 Estate Chardonnay – *Santa Ynez Valley*

2,767 cases produced, \$20/bottle

Release Date 07.12.02

production

Grapes for this bottling came exclusively from the Melville estate and were harvested at yields around 4.5lbs. per plant and were made up of clones 76 and 4. The fruit was gently whole-cluster pressed, settled overnight and then gravity transferred to barrel for fermentation and subsequent sur-lie aging. The wine went through only 20% malo-lactic fermentation. Cooperage was 25% new and a combination of 4 burgundian coopers: Damy, Marsannay, Sirugue and Remond. The wine was bottled in late June for release on Bastille Day.

tasting notes

This wine exhibits very intense, clearly defined aromas of lemons and limes, almost lemon-meringue like, coupled with minerally components reminiscent of wet river stones, and a flintiness backed by hints of pumpkin spice and unbaked pie crust. These same flavors carry through in the mouth along with a strong grapefruit character. On the palate, the wine possesses great volume and amplitude which is reigned in and directed by the racy acidity allowing the wine to be generous, weighty and driven.

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