

## 2004 Estate Chardonnay – Verna's

\$22/bottle

Release Date 08.01.05

## production

This wine is 100% from our Los Alamos estate in Cat Canyon and is a combination of clones 76, 95 and 96, planted on well-drained sandy-loam soils. Yields averaged 3.9 lbs/plant in our tightly spaced vineyard of 8 x 3 spacing equating to 1,815 vines/acre. The fruit was hand-harvested then gently whole-cluster pressed, cold-settled overnight and transferred by gravity to barrel for fermentation with 25% new French oak entirely from Sirugue, partial malo-lactic ( $\pm 25\%$ ) and subsequent sur lie aging without any lees disturbance. 15.5% alcohol.

## tasting notes

In our inaugural release, the Verna's chardonnay remains unwavering from Melville's leaner and racier style of chardonnays with its purity of expression, its higher acid fruit tones of lemon drops and its oceanic nuances. The departure from its sister Santa Rita Hills property begins with a rich, oily aromatic redolent of marzipan, honeysuckle and candle wax. A hazelnut and butterscotch spice quality also shines through along with a green melon, pear and orange-flower water component. Texturally, it is viscous and generous finishing crisp and round.