

American Grand Cru – Wine Enthusiast



2003 CHARDONNAY | We are particularly proud of this Chardonnay. We used just enough new French oak to provide some structure for the wonderful fruit flavors coming from this cool climate Chardonnay. There is lots of underlying acid in this wine and it's great for matching with food.

Retail Price: \$28 per bottle

Pinot Noir Clones:	Dijon 76, Davis 108
Harvest Dates:	September 26, October 7, 8, 9
Grape Yield:	2 tons per acre
Quantity Produced:	203 cases
Date Bottled:	August 8, 2004
Fermentation Notes:	100% barrel fermented (complete malolactic fermentation)
Alcohol:	14.5%
Elevage (Aging):	10 months in 33% new Burgundian oak; 67% previously-filled Burgundian barrels.
Vineyard Source:	Shea Vineyard: Blocks 4 & 9

Tasting Notes:

Distinctive bouquet of figs, nectarines and white flowers. These flavors follow through on the palate with a distinctive mineral character. The taste lingers in a vibrant and long finish.