

American Grand Cru – Wine Enthusiast



2004 CHARDONNAY

Retail Price: \$32 per bottle

Pinot Noir Clones:	Dijon 76, 548
Harvest Dates:	September 25, October 7, 2004
Grape Yield:	1.99 tons per acre
Quantity Produced:	182 cases
Date Bottled:	August 8, 2005
Fermentation Notes:	100% barrel fermented (complete malolactic fermentation)
Alcohol:	14.5%
Elevage (Aging):	10 months in 25% new Burgundian oak; 75% previously-filled Burgundian barrels.
Vineyard Source:	Shea Vineyard: Blocks 4 & 31

Tasting Notes:

This wine is golden in color. It has a beautiful bouquet of honeyed citrus fruits and apricots. The palate has deep flavors of pear, mandarin orange, and lime. Focused acidity leads to a long mineral finish.