

American Grand Cru – Wine Enthusiast



**2004 CHARDONNAY**

**Retail Price: \$32 per bottle**

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