



2001 CHARDONNAY Edna Valley

Vineyard	The 2001 Chardonnay was sourced from a vineyard in the center of the Edna Valley, where the soils are comprised of sand, limestone, gravel and alluvial loam. The appellation boasts the longest growing season in California, exhibiting mild temperatures moderated by fog and marine winds, which enter the valley from the Arroyo Grande in the south and Morro Bay in the north. In short, this is superlative Chardonnay territory.
Vintage	The 2001 vintage in the Edna Valley was a textbook growing season, as bloom and fruit set arrived several weeks early, followed by a long cool summer. The Chardonnay was harvested at the end of September, with full physiological maturity in both flavor and ripeness at a brix of 24.5
Winemaking	The 2001 Chardonnay was hand harvested and whole cluster pressed, after which it was barrel fermented and aged "sur lie" for nine months in new and seasoned French oak. Malolactic fermentation was suppressed in order to achieve the balance of zingy tropical fruit flavors for which the Edna Valley is known, along with the intrinsic richness of the variety.
Tasting Note	Edna Valley Chardonnay is among the finest in California, consistently achieving a balance between tropical intensity and a fine natural structure. Pineapple and mango, pear and citrus abound, all wrapped in the toasty richness of barrel fermentation. Delicious with grilled fowl or fish with sage, thyme, sorrel, or orange peel accents. Also superb with shellfish, and heavenly with crab.
Composition	100% Chardonnay
Analysis	Alcohol—15.9%pH—3.77 TA (g/100 ml)—.54
Production	377 cases

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