



## PERBACCO CELLARS

### 2000 Edna Valley Chardonnay

**VINEYARD** The La Linda Vineyard is located in the southwest corner of Edna Valley on south/southwest facing slopes. This is one of the coolest areas of the valley where the topsoil's are thin, made up of decomposed sandstone and chalk, over volcanic bedrock. Careful pruning, control of the vines access to water, leaf pulling and thinning produced a crop of only 1 ½ tons per acre in this vintage.

**WINEMAKING** The grapes were hand harvested, crushed and pressed directly into French oak barrels for fermentation. 43% new French oak was used. All of the juice went through malolactic fermentation prior to 11 months aging on the lees. There was only one lees stirring. The finished wine was racked once prior to bottling and was bottled unfiltered and unfiltered on August 7, 2001

**TASTING NOTES** A Burgundian style chardonnay, showing tropical fruit flavors typical of fruit grown in the Edna Valley balanced with toast, vanillin and cream. Excellent depth of flavor and mouth feel with structure and length on the palate. This is a chardonnay with exceptional balance and a long lingering finish.

#### TECHNICAL NOTES

Composition:	100% Chardonnay
Alcohol:	13.9%
Production:	974 cases

for additional information:

[www.acmewinemarketing.com](http://www.acmewinemarketing.com)