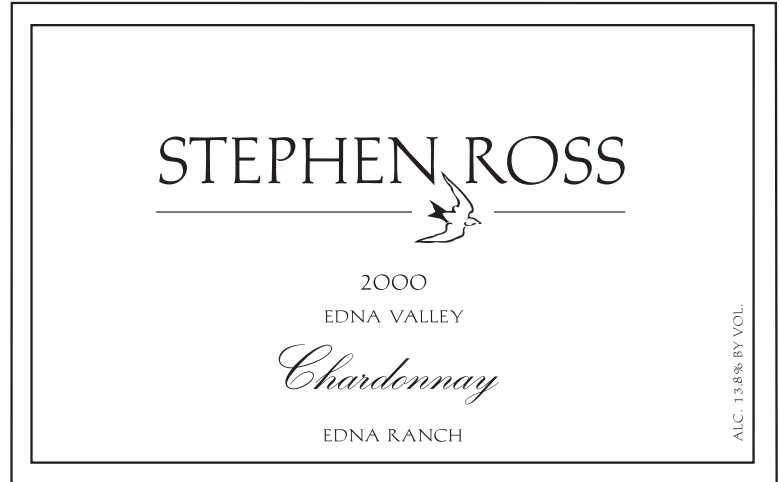


2000

EDNA VALLEY

CHARDONNAY

EDNA RANCH



- Harvested by hand on October 9, 2000
- Grape analysis – 23.9 °Brix, 6.5 g/l T.A., 3.48 pH
- Whole Cluster Pressed, Juice Chilled and Settled Overnight
- Clarified juice racked to Barrels, and inoculated for Fermentation.
- 100% Barrel Fermented, 100% Malolactic Fermentation
- 50% New French Oak, a blend of *Tonnellerie Sirugue, François Frères, and Radoux*, and 50% once-used barrels
- Prior to bottling, lightly fined with isinglass and bentonite
- Wine analysis – 13.8% alcohol, 6.9 T.A., 3.28 pH
- Bottled unfiltered on July 26, 2001

The 2000 vintage could be described as a “normal growing season”. The timing of bud-break, flowering, *veraison*, and picking was normal, and therefore earlier than the 1998 and 1999 vintages. The Chardonnay yield in the Edna Valley was well above normal. The Edna Ranch Chardonnay is grown on a sunny, hillside vineyard at the southern end of the Edna Valley. The soil at this site has a significant amount of small white calcareous stones mixed with clay loam.

The wine was fermented and aged in French oak barrels and rested *sur lies* for nine months. The barrel cellar where the wine matures is maintained at 55 °F, and 80% humidity which preserves the flavors from the grape and the flavors developed during fermentation and aging. Minimal handling, skilled hands, and micro-care during the wine’s development ensures a well-crafted wine exhibiting forward aromas reminiscent of peach, apple, custard, brioche, with a faint roasted hazelnut note from the barrels. The texture of the wine is silky and balanced with refreshing acidity on the finish.

620 cases 750 ml bottles, 76 cases 375 ml bottles, and 12 1.5 liter magnums produced.