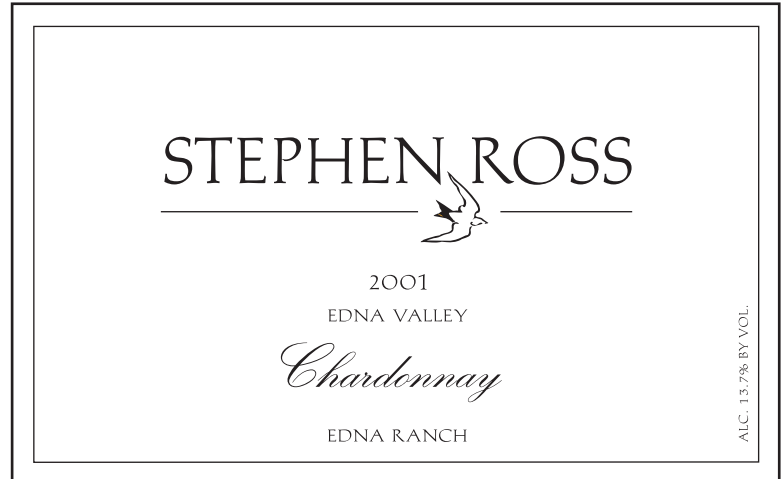


2001

EDNA VALLEY

CHARDONNAY

EDNA RANCH



- Harvested by hand on September 28, 2001
- Grape analysis – 25.8°Brix, 7.1 g/l T.A., 3.40 pH
- Whole-cluster pressed, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation.
- 100% barrel fermented, 100% malolactic fermentation
- 40% new French oak, a blend of *Sirugue*, *François Frères*, and *Taransaud*, and 60% once- and twice-used barrels
- Prior to bottling, lightly fined with isinglass and bentonite
- Wine analysis – 13.7% alcohol, 6.5 T.A., 3.23 pH
- Bottled unfiltered on September 16, 2002

The 2001 vintage could be described as a “slightly warmer than normal growing season”. Heat summation units, the sum of the mean monthly temperature above 50°F, were 1,620 degree-days. The University of California at Davis defines the coolest growing region, region I, as less than 2,500 degree-days. Seasonal rainfall preceding the growing season was 27.4 inches, which is slightly above average. The Chardonnay yield in the Edna Valley was just above average at around 3.8 tons/acre.

The *Stephen Ross Edna Ranch Chardonnay* was 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 11 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. Through minimal handling, skilled hands, and micro-care during the wine’s development this is a well-crafted wine exhibiting forward aromas reminiscent of 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.

609 cases 750 ml bottles, 100 cases 375 ml bottles, and 12 1.5 liter magnums produced.