

2004

## Chardonnay

SONOMA COAST

Label Artist:  
Lori del Mar

**Tasting Notes** | Light straw in color, this beautiful wine conjures up an enchanting mix of lemon-lime, apple, almond and custard notes, dancing together through a deliciously long finish. Embracing a signature acidity (something we strive for in all of our Chardonnay) with ease, the wine offers just enough cream on the palate to make it a wonderful sipper as well as an excellent guest at the dinner table. While distinctly different from our '04 Russian River Valley Chardonnay, the two wines are recognizable siblings in their restraint when it comes to oak and butter. It's not about banning these influences entirely, but finding that elusive and harmonious balance where everything falls into just the right place. . . like so much else in life, wouldn't you agree?

**Winemaking** | Our '04 Sonoma Coast Chardonnay features 55% fruit from Petersen Vineyard (a true Sonoma Coast property in South-West Sebastopol) and 45% fruit from Stiling Vineyard in the Russian River Valley. After an early start to the '04 growing season, harvest came earlier as well, beginning September 17th and finishing on the 24th. Immediately upon the grapes' arrival at the winery, we whole-cluster pressed to tank where the juice settled for 24 hours before going to French oak barrels (45% to 50% new) for indigenous yeast fermentation. Looking to retain some of the natural acidity in the wine, we stopped malolactic 80% of the way through on this blend. Lees were stirred once a month to add roundness and body. Gently pressure-racked to tank, the final blend was gravity-returned to barrel where it spent a total of 14 months before bottling.

**Analysis** | pH: 3.31  
TA: 6.63 g/L  
Alcohol: 14.9%  
Bottling Date: December 22, 2005  
Release Date: April 10, 2006  
Total Produced: 8 Barrels

*Philosophy | Every vintage, we prefer to follow the grapes' lead and offer gentle care as the wine emerges from the juice. If a wine asks for help, we provide it. If a wine is happy on it's own, we simply let it be and celebrate its unique evolution.*