

CHARDONNAY



Aroma:

A crisp wine built with round aromatics of lemon and fig. Bright floral notes in the background.

Palate:

Mineral notes up front, with fresh fruit flavors of pear and green apple. The finish is lush and textured with a very slight hint of oak

Technical Data:

Grape: 100% Chardonnay (Estate grown and bottled)

Harvest: September 15-20, 2003

Vinification Techniques: Cold Fermentation – Whole Cluster Press

Alcohol by Volume: 11.5%

BLANC DE BLANC



Aroma:

The nose is clean and intense with warm, rich notes of apple, brioche, and roasted almonds.

Palate:

Very supple and harmonious, with flavors of honey and minerals on a long sustained creamy finish.

Technical Data:

Grape: 80% Chardonnay 20% Pinot Noir (Estate grown and bottled)

Harvest: Sept 12-20, 2002

Vinification Techniques: Methode Champenoise

Alcohol by Volume: 11.5%

Residual Sugar: 0.3

PINOT NOIR



Aroma:

Clean nose with hints of currants, cinnamon and red raspberry flavors.

Palate:

Underlying flinty mineral with texture of well-developed tannins and balanced acidity, and a lingering finish of dried cherries.

Technical Data:

Grape: 100% Pinot Noir (Estate grown and bottled)

Harvest: September 16-20, 2005

Vinification Techniques: Fermented in individual 100 Gallon lots. – 6 months in older French oak.

Alcohol by Volume: 12.5%