

BARNETT VINEYARDS

Spring Mountain District

NAPA VALLEY

CHARDONNAY Sangiaco Vineyard Carneros 2004

Harvest Date:	September 8 th and 10 th , 2004
Grape Source:	Sangiaco Vineyard, Sonoma-Carneros (Vella, El Novillero and Bates)
Clonal Blend:	100% Chardonnay (33% Clone 4, 33% Wente and 34% Dijon 76)
Yeast:	CY3079 (Burgundian isolate)
Fermentation:	Barrel Fermented, 25% Malolactic
Aging:	Aged 'Sur Lee' for 11 months in French Oak 40% new and 60% once used
Alcohol:	14.5%
pH:	3.65
Total Production:	1166 cases
Release Date:	September 2005
Winemaker:	Nile Zacherle

Vineyard Notes: Sourced from three separate blocks, "Vella" "El Novillero" and "Bates" of Sangiaco Vineyard, Carneros. The blending of these clones creates multiple layers for a more diverse flavor profile. The 2004 vintage was one of the earliest on record beginning nearly 2 weeks before the average. The growing season was moderately warm and dry, but not hot, with warm temperatures increasing towards harvest a lot of fruit came off at the same time. It was a fast and furious one where quantities were down and the qualities have shown bright aromatics and firm acidities.

Winemaking Notes: The grapes are hand harvested at night and whole cluster pressed for maximum fruit intensity and lower solids in the juice. The fermentation began in the tank and then moved to French oak barrels. A cool fermentation temperature was used to slow the yeast down and retain fruit flavors. Only the El Novillero lot went through Malolactic and it was arrested at about 75% completion. The wine aged sur lee for 11 months prior to racking, blending and bottling.

Tasting Notes: Aromas of candied green-apple, pineapple and guava followed by melon, citrus and toasted almonds. The palate is fat and full throttle offering poached pear, melon and citrus rind. The texture is creamy and mineral in style; finishing with kiwi, citrus and toasted oak. Best from 2005 to 2010 (6 years).