

BARNETT VINEYARDS

Spring Mountain District

NAPA VALLEY

CHARDONNAY Sangiaco Vineyard Carneros 2005

Harvest Date:	October 6 th , 9 th and 21 st 2005
Grape Source:	Sangiaco Vineyards of Sonoma-Carneros (Blocks: Vella, Southern Sonoma and Bates)
Clonal Blend:	100% Chardonnay (33% Dijon 95, 33% Wente and 34% Dijon 76)
Yeast:	CY3079 (Burgundian isolate)
Fermentation:	Barrel Fermented, 35% Malolactic
Aging:	Aged 'Sur Lee' for 11 months in French Oak 35% new and 65% once used
Alcohol:	14.5%
pH:	3.72
Total Production:	1138 cases
Release Date:	September 2006
Winemaker:	Nile Zacherle

Vineyard Notes: Sourced from three separate blocks, "Vella" "Southern Sonoma" and "Bates" of Sangiaco Vineyard, Carneros. The blending of these clones creates multiple layers for a more diverse flavor profile. The 2005 vintage was nearly a month later than the early 2004 vintage. The growing season was cool to moderately warm with no real heat waves during fruit maturation. We had late rains in June that created more vigor than normal and canopy management was a must. Harvest was slow to come as we waited for each block to develop to their optimal flavor before picking. It was a vintage of patience and ideal conditions for Pinot Noir and Chardonnay.

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 Dijon 76 lot went through Malolactic. The wine aged sur lee for 11 months prior to racking, blending and bottling.

Tasting Notes: Aromas of white figs and honeydew melon followed by strong citrus characters of ripe lemon to orange blossom. The palate is rich and full with juicy tropical fruits of pineapple and guava. A creamy texture is carefully balanced with the acid structure that carries to the finish flavors of poached pear and candied lime.