

# BARNETT VINEYARDS

*Spring Mountain District*

NAPA VALLEY

## CHARDONNAY

**Savoy Vineyard**

**Anderson Valley**

**2005**

<b>Harvest Date:</b>	September 19 <sup>th</sup> and 23 <sup>rd</sup> , 2005
<b>Grape Source:</b>	Savoy Vineyard
<b>Clonal Blend:</b>	100% Chardonnay (50% Clone Dijon 76 and 50% Prosser Clone)
<b>Yeast:</b>	CY3079
<b>Fermentation:</b>	Barrel Fermented, 40% Malolactic
<b>Aging:</b>	Aged 'Sur Lies' for 11 months in French Oak 50% new and 50% once used
<b>Alcohol:</b>	14.6%
<b>pH:</b>	3.38
<b>Total Production:</b>	178 cases
<b>Release Date:</b>	January 2007
<b>Winemaker:</b>	Nile Zacherle

**Vineyard Notes:** The Anderson Valley AVA is located in the Mendocino County about 25 miles from the pacific coast. The days often start out foggy and cool though warm up into the low 100s during the peak of the growing season. The influence of this coastal fog and the silty-clay alluvium gives aromas and flavors of citrus fruits, peach and melon while offer a strong backbone of acidity and minerality not found in warmer climates

**Winemaking Notes:** Sourced from two separate blocks on Savoy's bench land vineyard. The Prosser clone ripened early with very little berries, similar to champagne grapes in size and without seeds. The small clusters of Dijon 76 clone hung on the vine for a few days more. Both clones were whole cluster pressed and barrel fermented. A partial malolactic fermentation occurred in the Dijon and some of the Prosser. The wines were racked and blended before bottling.

**Tasting Notes:** Aromas of candied lemon rind, white peach and Bartlet pear followed by hints of magnolia flowers and spiced apple pie. The palate is sweet on the entry with lemon crème and a distinctive minerality in flavor. The firm acidic backbone and focused richness in the mid-palate offer a structure that is both age worthy and food friendly.