

WATERSTONE

P. O Box 6979
Napa, California 94581

2005 CHARDONNAY CARNEROS

Vintage

With the exception of March, 2005 got off to a wet start with record rainfall well into spring. A relatively late bloom and set was followed by a mild summer with few heat spikes, allowing slow, even ripening of a larger than average crop. Ideal weather persisted through the extended harvest, allowing for excellent sugar development, balanced acids, and fully developed flavors.

Vineyards

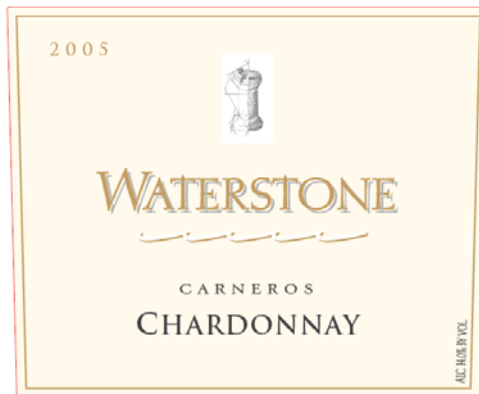
The Chardonnay grapes for this wine were grown in the Carneros region, where soils are dense, shallow, of low to moderate fertility, and high in clay content. While the soils lead to low yields, the region's maritime climate allows a longer growing season; the end result is balanced color, flavor and acidity in the harvested grapes. This Chardonnay is produced from two Carneros vineyards within the Napa Valley appellation.

Vinification

After whole-cluster pressing, the Chardonnay juice was barrel-fermented in French oak barrels and aged sur lie for 6 months. During this period, the barrels were routinely stirred to increase yeast contact and add richness, and the wine completed malolactic fermentation. 30% of the barrels were new, with the balance being one-and-two-year-old barrels. Prior to bottling, the wine received minimal filtration and fining to preserve the fresh fruit flavors.

Tasting Notes

This Chardonnay features concentrated citrus, pear, green apple and nectarine fruit, and nicely integrated sweet oak. The wine lingers on the palate, and has the structure and acidity to provide for good longevity.



Philip Zorn, Winemaker

Technical Data:

Varietal Composition	100% Chardonnay
Appellation	Carneros
Alcohol	13.9%
TA	0.59 g/100ml
pH	3.40
Oak Aging	6 months
Oak Cooperage	French oak, 30% new
Bottling Date	May 12 & 15, 2006
Production	1833 cases
Suggested Retail	\$18