P. O Box 6979
Napa, California 94581

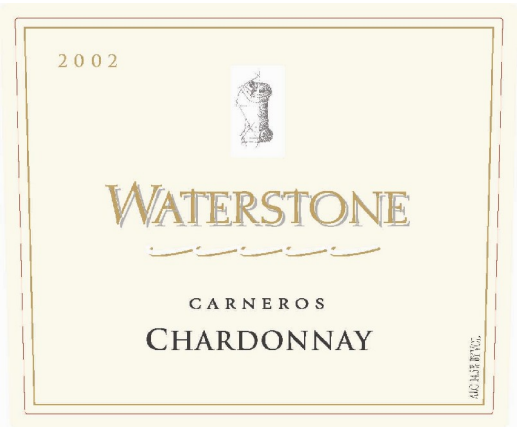
2002 CHARDONNAY
CARNEROS

Vintage
2002 began as a mostly mild season. Frost in April and unexpected rain in May caused some uneven bloom and set during flowering. Summer brought long, mild days with a couple of heat spikes in mid-Summer creating some fast-ripening days. The result was highly concentrated and complex fruit flavors with modest per-acre tonnage in a highly compressed harvest period.

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 the product of two well-known vineyards, with 80% of the fruit sourced from Sangiacomo Vineyards and 20% from Laird Family's Cold Creek Ranch.

Vinification
After destemming, the Chardonnay juice was barrel-fermented in French oak barrels and aged sur lie for 4 months. During this period, the barrels were routinely stirred to increase yeast contact and add richness, and the wine completed malolactic fermentation. After 4 months, the wine was removed from the lees and aged an additional 9 months in barrel. 40% of the barrels were new, with the balance being one-year-old barrels. Prior to bottling, the wine received minimal filtration and fining to preserve the fresh fruit flavors.

Tasting Notes
This 2002 Chardonnay is rich and creamy, with concentrated citrus, pear, green apple, and nectarine fruit, and nicely integrated sweet oak. This Chardonnay 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	14.4%
TA	0.57 g/100ml
pH	3.40
Oak Aging	13 months
Oak Cooperage	French oak, 40% new
Bottling Date	June 9, 2004
Production	904 cases
Suggested Retail	$18