

WATERSTONE

P. O Box 6979
Napa, California 94581

2004 CHARDONNAY CARNEROS

Vintage

The early spring bud break of 2004, coupled with several late summer hot spells, led to one of the earliest Napa Valley harvests in a decade. In general, the crop was small, especially when measured in size of berries, but it provided great flavor concentration — the accountant's nightmare and the winemaker's dream. The 2004 white varieties, including Chardonnay, possess exceptional aromatics.

Vineyards


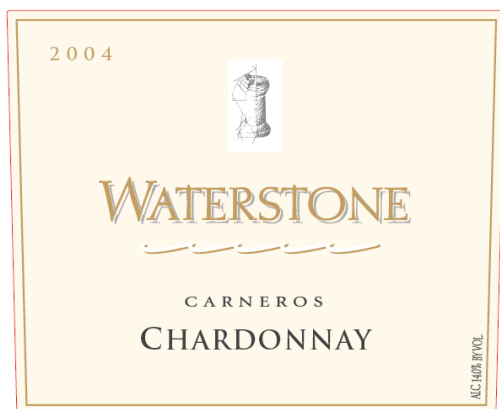
The Chardonnay grapes for this wine were grown in the Carneros region, where soils are dense, shallow, of low to moderate fertility, and high in clay content. While the soils lead to low yields, the region's maritime climate allows a longer growing season; the end result is balanced color, flavor and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

Vinification

After whole-cluster pressing, the Chardonnay juice was barrel-fermented in French oak barrels and aged sur lie for 10 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 2004 Chardonnay departs from Waterstone's inaugural release of Chardonnay, by relying less on the influence of oak and more on the vibrant fruit character of Carneros sourcing. This wine features 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	14.0%
TA	0.63 g/100ml
pH	3.41
Oak Aging	10 months
Oak Cooperage	French oak, 30% new
Bottling Date	August 30, 2005
Production	1,054 cases
Suggested Retail	\$18