

ADELAIDA



CHARDONNAY CHAMISAL VINEYARD 2002 Edna Valley

VINEYARD

The Edna Valley achieved recognition as a distinctive appellation with the planting of its first vineyard, "Chamisal," (Spanish for chestnut flower) in 1972. This cool, coastal site offers an ideal mineral rich terroir to Burgundian grape varieties. This legendary vineyard was replanted in the mid 90s to an array of chardonnay clones that fully express authentic varietal character and the extraordinary growing conditions.

GROWING SEASON

The winter of 2002 was extremely cold — vines drifted into deep dormancy and budbreak was delayed until late March. The change of season showed a change in temperature as early spring was mild with occasional morning frosts. The fruit slowly matured through summer under exceptionally cool growing conditions that were interrupted by several heat spikes. Harvest occurred about two weeks later than usual. Yields were of average size, but the long hang time resulted in great concentration of flavor.

WINEMAKING

Chardonnay fruit (clones 76 and 352) was picked and fermented in three separate lots on native yeast. Once-a-week lees stirrings and 100% malolactic fermentation added complexity to the ripe fruit components. The wine was bottled following 10 months of barrel aging (25% new French and 75% neutral oak).

TASTING NOTES

Emphasis on modern genetic chardonnay clones, mineral rich soils and a cool coastal Pacific site contribute to a maximum expression of grape purity. The Central Coast pedigree of this wine wears its persona on its sleeve — tropical aromatics and hints of bread leavening aromas lead to a bright and lively palate of grapefruit and apricot flavors. The vibrant natural fruit acidity speaks for matching with oven-roasted free range chicken, grilled tuna or even sushi ("Arigato Hiroshi-san").

TECHNICAL DATA

Appellation:	Edna Valley	Yield:	1.6 tons/acre
Vineyard:	Chamisal Vineyard	pH:	3.29
Varietal content:	100% Chardonnay	TA:	7.1g/L
Harvest dates:	Sept. 23 – Oct. 8, 2002	Finished alcohol:	14.6%
Brix:	23.9	Bottling date:	August 14, 2003
Fermentation:	100% barrel fermented	Production:	448 cases
Aging:	10 mos. in French oak barrels (25% new); 10 mos. in bottle	Release date:	July 1, 2004
		CA suggested retail:	\$24.00