



Vine Cliff Winery 2001 Napa Valley Chardonnay

Harvest Dates: August 28, 2001 - October 5, 2001

Growing Region: Carneros

Cases Produced: 3,637 Twelve-Packs

Bottling Date: September 12, 2002 - September 14, 2002



Vineyard

The grapes for our 2001 Napa Valley Chardonnay came from our Estate Vineyard and the Clos Pegase Estate in Carneros. The vineyard are located near the historic Winery Lake district where Chardonnay was first planted in Carneros about 25 years ago. We have seven different clone and root stock combinations planted which give us a variety of aromas and flavor profiles to chose from when making our Napa Valley Chardonnay blend. The 2001 vintage was cooler than normal which slowed down vine growth and resulting in an extended growing season leading up to harvest.

Winemaking

Individual vineyard blocks were hand picked separately then carefully hand sorted at the winery before whole cluster pressing. After 72 hour cold settling at 45 degrees, the juice was gravity racked into French oak barrels for fermentation and aging. The wine was aged on its lees and stirred weekly until malolactic fermentation was finished then left to naturally clarify in the barrel. The wine was then gently racked using a "Bulldog Pup" with nitrogen before being bottled.

Tasting notes

Aroma: Bright, ripe mango fruit with peach and orange juice with a hint of toast and lavender.

Palate: Seamless, soft and creamy with peach and nectarine flavors and spicy oak with a hint of sourdough.

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