



Vine Cliff Winery 2002 Napa Valley Chardonnay

Harvest Dates: September 24-October 6, 2002

Growing Region: Carneros, Napa Valley

Blend Composition: 100% Chardonnay

Cases Produced: 3,637 Cases



Vineyard

The grapes for our 2002 Napa Valley Chardonnay came primarily from our Estate Vineyard in Carneros. The vineyard is located near the historic Winery Lake area of Los Carneros where chardonnay was first planted in Carneros about 25 years ago. We have seven different clone and rootstock combinations planted which give us a variety of aroma and flavor profiles to choose from when making our Napa Valley Chardonnay blend. The 2002 growing season started with a relatively cool spring followed by a warm dry summer. The harvest was relatively compact and on average was 7 to 10 days ahead of 2001. Chardonnay grape flavors were ripe and sweet with good concentration and lots of spicy, tropical fruit and zesty lemon flavors.

Winemaking

Individual vineyard blocks were hand picked separately then carefully hand sorted at the winery before whole cluster pressing. After 48-72 hours cold settling at 45 degrees, the juice was gravity racked into French oak barrels for fermentation and ageing. The wine was aged on its lees and stirred weekly until malolactic fermentation was finished then left to naturally clarify in barrel. It was gently racked using a "Bulldog Pup" with nitrogen before being bottled.

Tasting notes

Aroma: Fresh fruit salad aroma with lemon zest, peach, and, pineapple. Spicy oak with a hint of clove and honeysuckle.

Palate: Peach, lemon, and toffee-apple flavors with a touch of mineral, vanilla and spice. The palate is rich, and concentrated with a silky texture and creamy, nutty finish.

Vine Cliff Winery

7400 Silverado Trail Napa, CA 94558 707-944-2388 (phone) 707-944-2466 (fax)