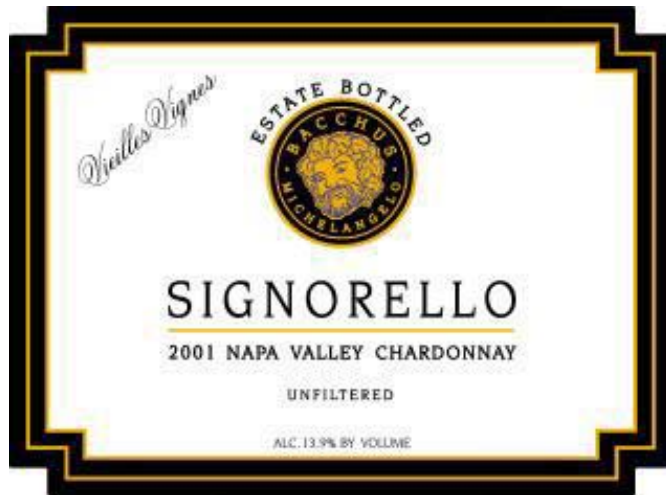


2001 CHARDONNAY ESTATE- *Vieilles Vignes*



100% Napa Valley, Chardonnay, Estate Grown

Harvested at 24.2 Brix, between August 29 – September 3, 2001

13.9 % Alcohol

0.56TA/3.56pH

460 Cases Produced

Release Date: January 1, 2003

We are proud to present our 2001 Chardonnay Estate "Vieilles Vignes." The grapes sourced for this unfiltered native yeast fermented Chardonnay were hand picked and carefully selected from our original vineyard planted in 1980. These 23 year old vines yielded an average of 1.6 tons per acre.

HARVEST NOTES: The 2001 Napa Valley growing season for white wines was a little turbulent, with an early spring, a surprise frost and early heat spikes, but as the grapes came in, the harvest appeared to be running smoothly. A mild winter with very low rainfall preceded the spring growing season, which moved at an accelerated pace due to early warm temperatures. Vineyards experienced one of the quickest flowering periods on record, with even flowering and set occurring across the board. Yields averaged 1.6 tons/acre in 2001.

WINEMAKING NOTES: Careful pressing of whole clusters minimized skin contact. This gentle process helps the wine achieve balance as well as develop a silky mouth-feel and enhances the aging potential. Using native yeasts, the wine fermented in French oak barrels with 100% of the wine undergoing a second, malolactic fermentation. Tonnelleries: Sirugue, François Frères and Damy. Oak types: Allier, Tronçais and Vosges. The wine spent 11 months on the lees in French oak (43% new) followed by racking and bottling on August 8, 2002. To preserve fruit intensity and body, the wine was not filtered.

TASTING NOTES: The nose opens with intense tropical fruit, toast and mineral aromas. Rich fruit flavors, especially of apple and pear enhance the lush palate. French oak provides a touch of spice with hints of clove, cinnamon and nutmeg. An apple-like crispness balances these silky, toasty layers. Drinkability: now to 2010

VINEYARD NOTES: This Chardonnay was grown exclusively on our estate vineyard located on the Silverado Trail in the Oak Knoll area. This shallow, rocky hillside vineyard planted in 1980 stressed the vines sufficiently during the growing season to ensure intense varietal character. We employed a variety of techniques in managing each vineyard's microclimate including vertical trellising, leaf removal and crop reduction.