



SAN SABA VINEYARD

2001 CHARDONNAY

ESTATE GROWN



WINEMAKER NOTES

The 2001 San Saba Chardonnay is pale straw in color. In the nose are aromas of oak, pears and vanilla. There are also subtle touches of pineapple, nutmeg and toast.

Flavors of crisp, green apple and Barlett pears blend with vanilla and mineral notes through the mid-palate. The overall creaminess is supported by firm acidity and leads to a long finish.

This Chardonnay was 100% barrel fermented and allowed to rest on the lees for 7 months until just before bottling. Malolactic fermentation was introduced in the barrel shortly after primary fermentation began. These steps have produced a wine with great depth and richness without the oiliness frequently associated with 100% ML chardonnays.

Enjoy with risotto, stuffed chicken breasts or a meaty, saltwater fish, such as sea bass or char.

WINE ANALYSIS AND DATA

Alcohol: 13.8%
pH: 3.48
Brix: 24.6°

Case Production: 670 cases
Harvest Date: 9/26/2001
T/A: 6.6g/L