



BELL

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Chardonnay 1998

Aleta's Vineyard

Yountville

Vineyard

Our Chardonnay grapes are estate grown on the winery's vineyard in Yountville approximately one mile south of the Yountville Hills. Yountville enjoys the early morning fog and cool growing conditions of the maritime influenced southern Napa Valley, whilst the early receding fog gives us more sunlight and warmer daytime temperatures than the more southerly Carneros region. Our warm summer daytime temperatures and cool evenings result in grapes with rich fruit flavors and an excellent acid balance.

Vinification

Grapes were gently crushed directly to press, settled, racked, inoculated with M2 yeast and cold fermented to retain the full varietal character of the grapes. Chilled and racked to barrel at 16 degrees-Brix, the wine completed fermentation in the barrel and was aged on the yeast lees (*sur lies*) for 9 months. The wine is 100% malo-lactic fermentation and was aged in 20% new French oak. The wine was cold stabilized, bentonite fined and was filtered prior to bottling. The resulting wine received three months of bottle age prior to release.

Vintage Notes

The 1998 vintage followed a very difficult and challenging growing season. An extremely wet winter, with flooding in the lower areas of Napa Valley was followed by a wet spring. Cold temperatures delayed bud break, and continued cool temperatures through the summer delayed *veraison* and ripening. "Indian Summer" temperatures in October brought the grapes to maturity and most varieties were harvested before the rains.

Tasting Notes

Our Chardonnay, pale straw in color, is 100% barrel fermented and aged *sur lies* for 9 months. With bright acidity and vanilla oak flavors, this wine has a concentrated fruit character, an appealing mouth feel and a lingering finish. This wine is a delightful accompaniment to all fish and pasta dishes, or as an aperitif.

Technical Analysis:

Varietal:	Chardonnay, 100%
Source:	Yountville, Napa Valley
Harvest Sugar	22.5 Brix
Harvest Acid	0.72 gm/100ml
Total Acid	0.62 gm/100ml
pH	3.33
Alcohol	13.0%
Aging	9 months in oak
Bottle Date	September, 1999
Production	236 cases