



BELL

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Chardonnay 2005 Napa Valley

Vineyard

Our Chardonnay grapes are grown on two adjacent vineyards - the Spanos Berberian Vineyard, surrounding the winery, and the Dillon Vineyard, our adjacent neighbor to the north; both approximately one mile south of the Yountville Hills - and the Chevlan Vineyard in the nearby Oak Knoll District. 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 Oak Knoll and Carneros regions. This vineyard blend from vineyards with 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 grapes. Twenty three percent of the wine was chilled and racked to barrel (4% of which were new) at 16 degrees Brix, where it completed fermentation in the barrel and was aged on the yeast lees (sur lies) for 4 months. The barrel-fermented portion of the wine underwent malo-lactic fermentation. The remaining balance of the wine (77%) was cold fermented and aged in stainless steel and has not undergone malo-lactic. The wine was cold stabilized, bentonite fined and was filtered prior to bottling.

Vintage Notes

The 2005 growing season began with wet weather, followed by a dry period in March. Rainfall continued well into spring with later than usual bloom and set and we experienced unseasonable rain into June. The cool weather continued into summer with few heat spikes. As September approached we were concerned that the larger than normal crop would not mature as fog prevailed well into the harvest season, keeping daytime temperatures cool. The long cool growing season gave us excellent wines with beautiful structure, great color and high natural acidity.

Tasting Notes

More European in style than Californian, restrained use of oak and limited stirring during sur lies aging allows the tropical and pineapple fruit flavors to flourish. Vanilla aromas, sweet oak flavors and a subtle cream texture from the sur lies aging and malo-lactic fermentation, give the wine a delicious mouthfeel and lengthy finish. Crisp and refreshing on the palate, this delicious food wine is a delightful accompaniment to all fish and pasta dishes, or as an aperitif.

Technical Analysis

Varietal:	Chardonnay
Source:	Yountville & Oak Knoll, Napa Valley
Harvest Sugar	24.1 Brix
Harvest Acid	0.86 gm/100ml
Total Acid	0.65 gm/100ml
pH	3.80
Alcohol	13.9%
Aging	23% barrel (4 mos), 77% tank, 23% malo-lactic
Bottle Date	March 2006
Production	2,173 cases

