



**BELL**

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## Chardonnay 2007 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. Seventeen percent of the wine was chilled and racked to barrel (3% 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 5 months, without stirring. The barrel-fermented portion of the wine underwent malo-lactic fermentation. The remaining balance of the wine (86%) was cold fermented and aged in stainless steel and has not undergone malo-lactic. The wine was cold stabilized, bentonite fined and filtered prior to bottling.

### Vintage Notes

The 2007 growing season was a wonderful year for grape growing. Overall, it was a very dry, cool. Winter temperatures were warmer than normal into spring resulting in earlier budding, bloom and set in the vineyards across all varieties. Few days in summer topped 100 degrees, fewer days in the 90s than normal, and this meant less irrigation, allowing the grapes to mature naturally and slowly. A brief heat spike around Labor Day added the boost of sugar development that growers were looking for to complement the excellent acid structure developed in the white varieties. Harvest commenced in mid-August and was evenly paced. With wines of incredible intensity and concentration, 2007 looks to be the best vintage in many years.

### Tasting Notes

More European in style than Californian, restrained use of oak and limited lees stirring during aging allows the tropical and citrus fruit flavors to flourish. This wine is an excellent bridge between the crisp, unwooded Southern Hemisphere style and the rich, oaky, buttery style of California. 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 while the tank ferment portion keeps the wine bright, crisp and lively. Crisp and refreshing on the palate, this delicious food wine is a delightful accompaniment to a broad spectrum of dishes, or, served slightly chilled, as an aperitif.

### Technical Analysis

Varietal	Chardonnay
Source	Yountville, Oak Knoll, Napa Valley
Harvest Sugar	25.3 Brix
Harvest Acid	0.74 gm/100ml
Total Acid	0.60 gm/100ml
pH	3.72
Alcohol	13.9%
Aging	14% barrel (5 mos), 86% tank, 17% malo-lactic, 3% new oak
Bottle Date	April 2008
Production	2,055 cases

