



# BELL

WINE CELLARS

6200 WASHINGTON STREET

YOUNTVILLE, CA 94599

WINERY 707-944-1673

FAX 707-944-1674

E-MAIL:INFO@BELLWINE.COM

WWW.BELLWINE.COM

## Chardonnay 1999

T&A Vineyard

Santa Cruz

### Vineyard

In 1999 we produced our first Chardonnay from the grapevines Brian Ziemann lovingly tends at Aromas, in Santa Cruz. Along with Gunner, his Chesapeake Bay retriever, Brian prunes and tends the vineyard. Located barely 8 miles from the Pacific Ocean in a small inland valley, the vineyard enjoys a unique microclimate, influenced greatly by the cool morning fog and ocean breezes. The long, cool growing season in Santa Cruz makes this vineyard one of the last to be harvested.

### Vinification

Chardonnay grapes were hand-harvested and gently crushed direct into the press where the juice is separated from the skins. After settling overnight, the clear juice was racked into a small stainless steel tank, inoculated with M2 yeast and fermented very slowly at a cool temperature to retain the full varietal character of the grapes. The wine was aged in French oak barrels 7 months on the yeast lees. The wine was cold stabilized, bentonite fined and filtered prior to bottling. The resulting blend received twelve months of bottle age prior to release.

### Vintage Notes

The 1999 vintage followed a long, cool growing season. Cold temperatures in the spring delayed bud break, and continued cool temperatures through summer delayed veraison and ripening. The long, cool growing season resulted in fruit with excellent color, acidity and fruit flavors. A rain free harvest resulted in some of the finest grapes I have seen in my 22 vintages in Napa.

### Tasting Notes:

The long cool growing season in Santa Cruz yields grapes with intense fruit character and excellent acidity. We aged the wine in older French oak barrels for 7 months, sur lies, and the wine has developed a rich, buttery mouthfeel. Rich fruit flavors balance well with the tropical fruit aromas and sweet vanilla from the oak. The lively acidity gives the wine a bright, clean, crisp finish. Bottle maturation for 12 months prior to release has allowed for harmonious integration of the fruit, oak and acidity.

### Technical Analysis:

Varietal	Chardonnay, 100%
Source	Aromas, Santa Cruz
Harvest Sugar	22.3 Brix
Harvest Acid	0.81 gm/100ml
Total Acid	0.74 gm/100ml
pH	3.38
Alcohol	13.0%
Aging	7 months in French oak
Bottle Date	June 2000
Production	215 Cases

<p>HARVEST DATE: NOVEMBER 6, 1999 SUGAR AT HARVEST 22.3 BRIX ACID AT HARVEST 0.81GM/100ML PH AT HARVEST 3.37 BARRELS: 7 MONTHS, IN FRENCH OAK; ALCOHOL 13.0% ACID 0.74 GM/100ML; PH 3.38 BOTTLING DATE: JUNE 15, 2000</p> <p>BOTTLE NUMBER OF 2,880</p> <p>ALCOHOL 13.0% BY VOLUME</p>	<p>1999</p> <p><b>BELL</b></p> <p>CHARDONNAY</p> <p>T &amp; A Vineyard Santa Cruz County</p>	<p>OUR SANTA CRUZ CHARDONNAY IS 100% BARREL FERMMENTED AND AGED SUR LIES. THE LONG COOL GROWING SEASON RESULTS IN A WINE RICH IN VARIETAL CHARACTER WITH GREAT ACIDITY EXCELLENT BALANCE AND A LIVELY FINISH.</p> <p>707-944-1673 WWW.BELLWINE.COM</p> <p>PRODUCED AND BOTTLED BY BELL WINE CELLARS, YOUNTVILLE, CALIFORNIA</p>
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