



# BELL

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## Chardonnay 2000

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 Priesse de Mousse yeast and fermented very slowly at a cool temperature to retain the full varietal character of the grapes. The wine was aged in stainless steel tank for 7 months on the yeast lees. The wine was cold stabilized, bentonite fined and filtered prior to bottling. The resulting blend received three months of bottle age prior to release.

### Vintage Notes

The 2000 vintage was ideal from most standpoints. Good winter rains and a relatively frost free spring enabled the vines to begin their spring growth with great energy. Cool summer temperatures, with one short but very hot heat wave in July allowed the vines to develop their fruit slowly. We harvested the Chardonnay in late October during the first of the winter rains.

### Tasting Notes:

The long cool growing season in Santa Cruz yields grapes with intense fruit character and excellent acidity. To capture these fruit flavors the wine was cold fermented and then aged sur lies, in stainless steel tank for 7 months. Rich fruit flavors balance well with the citrus and tropical fruit aromas and butteriness from the extended yeast contact. The lively acidity gives the wine a bright, clean, crisp finish. This wine will be a delightful aperitif or accompaniment to fish and shellfish.

### Technical Analysis:

Varietal	Chardonnay, 100%
Source	Aromas, Santa Cruz
Harvest Sugar	23.5 Brix
Harvest Acid	0.72 gm/100ml
Total Acid	0.70 gm/100ml
pH	3.43
Alcohol	13.3%
Aging	7 months in tank, sur lies
Bottle Date	June 2001
Production	168 Cases

<p>HARVEST DATE: OCTOBER 28, 2000 SUGAR AT HARVEST 23.5 BRX ACID AT HARVEST 0.72GM/100ML PH AT HARVEST 3.39 ALCOHOL 13.3% ACID 0.70 GM/100ML; PH 3.43 BOTTLING DATE: JUNE 2001</p> <p>BOTTLE NUMBER OF 3,889</p> <p>ALCOHOL 13.3% BY VOLUME</p>	<p>2000</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% TANK FERMENTED 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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