



# 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 2000

Dillon Vineyard

Yountville

### Vineyard

Our Chardonnay grapes are grown on Terry and Yolanda Dillon'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 7 months. The wine is 100% malo-lactic fermentation and was aged in 50% 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 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 early October prior to the first of the early winter rains.

### Tasting Notes

Our Chardonnay, pale straw in color, is 100% barrel fermented and aged sur lies for 7 months. With bright acidity and wonderful tropical and pineapple fruit flavors combined with sweet 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	22.8 Brix
Harvest Acid	0.59 gm/100ml
Total Acid	0.65 gm/100ml
pH	3.62
Alcohol	12.7%
Aging	7 months in oak
Bottle Date	June 2001
Production	304 cases

<p>HARVEST DATE: OCTOBER 13, 2000 SUGAR AT HARVEST 22.8 BRIX ACID AT HARVEST 0.59GM/100ML PH AT HARVEST 3.83 BARRELS 7 MONTHS, 50% NEW FRENCH OAK; ALCOHOL 12.7% ACID 0.65 GM/100ML; PH 3.62 BOTTLING DATE: JUNE 2001</p> <p>BOTTLE NUMBER OF 3,654</p> <p>ALCOHOL 12.7% BY VOLUME</p>	<p>2000</p> <p><b>BELL</b></p> <p>CHARDONNAY</p> <p>Dillon Vineyard Yountville</p>	<p>THIS SINGLE VINEYARD CHARDONNAY IS PRODUCED FROM DILLON VINEYARD IN YOUNTVILLE. PALE STRAW IN COLOR, THIS WINE IS 100% BARREL FERMEN- TED AND AGED SUR-LIES WITH BRIGHT ACIDITY AND VANILLA OAK FLAVORS. THIS WINE HAS A CONCENTRATED FRUIT CHARACTER, AN APPEALING MOUTH FEEL AND A LINGERING 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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