



BELL

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Chardonnay 2001

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 2001 vintage, three weeks early and about 15% lighter than usual followed a roller coaster growing season. Winter rains were about half of normal, and several nights of frost in April added to a cold and harsh spring. The hottest May on record caused shatter in some varieties, and the third hottest June on record hastened vine growth. July temperatures exceeded 100F but were followed by cool August days and cold evenings. This allowed the grapes to settle, extending the hang time and balance the flavor profiles with the rising sugar levels.

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	0.87 gm/100ml
Total Acid	0.89 gm/100ml
pH	3.34
Alcohol	14.7%
Aging	7 months in tank, sur lies
Bottle Date	February 2002
Production	112 Cases

<p>HARVEST DATE: OCTOBER 18, 2001 SUGAR AT HARVEST 24.0 BRIX ACID AT HARVEST 0.87GM/100ML PH AT HARVEST 3.34 ALCOHOL 14.7% ACID 0.89GM/100ML; pH 3.34 BOTTLING DATE: FEBRUARY 27, 2002</p> <p>BOTTLE NUMBER OF 1,224</p> <p>ALCOHOL 14.7% BY VOLUME</p>	<p>2001</p> <p>BELL</p> <p>CHARDONNAY</p> <p><i>T & A Vineyard</i> 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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