



# BELL

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## Chardonnay 2001 Yountville, Napa Valley

### Vineyard

Our Chardonnay grapes are grown on the winery estate vineyard and the Dillon Vineyard, both 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 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

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	23.3 Brix
Harvest Acid	0.54 gm/100ml
Total Acid	0.64 gm/100ml
pH	3.82
Alcohol	14.3%
Aging	7 months in oak
Bottle Date	June 2002
Production	192 cases

