



BELL

WINE CELLARS

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Chardonnay 2002 Yountville Napa Valley

Vineyard

Our Chardonnay grapes are grown on two adjacent vineyards; the Spanos Berberian Vineyard, surrounding the winery, and the Dillon Vineyard, our neighbor to the north; 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 6 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 2002 vintage was extremely compressed, and followed a long, cool growing season. A cool Spring saw some frosts in April and this was followed by light rains in May. Following veraison in July, growing conditions were truly ideal with warm days and cool, even cold nights. A few manageable heat spikes in late September and early October brought the fruit to full maturity. A brief heat wave during harvest had growers scrambling but temperatures dropped to season normals and the remaining grapes matured slowly and evenly.

Tasting Notes

More Chablis in style than Californian, restrained use of oak and limited stirring during sur lies aging allows the tropical and pineapple fruit flavors to flourish. Vanilla aromas, sweet oak flavors and subtle texture from the sur lies aging and malo-lactic fermentation, give the wine a delicious mouthfeel and lengthy finish. Crisp and refreshing on the palate, 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	24.0 Brix
Harvest Acid	0.65 gm/100ml
Total Acid	0.56 gm/100ml
pH	3.57
Alcohol	13.8%
Aging	6 months in oak
Bottle Date	July 2003
Production	496 cases

<p>HARVEST DATE: SEPTEMBER 14 & 28, 2002 SUGAR AT HARVEST 24.0 BRIX ACID AT HARVEST 0.65 GM/100ML PH AT HARVEST 3.64 BARRELS 6 MONTHS ALCOHOL 13.8% ACID 0.56 GM/100ML; PH 3.57 BOTTLING DATE: JULY 22, 2003</p> <p>BOTTLE NUMBER OF 5,955</p> <p>ALCOHOL 13.8% BY VOLUME</p>	<p>2002</p> <p>BELL</p> <p>CHARDONNAY</p> <p>Yountville Napa Valley</p>	<p>OUR CHARDONNAY IS PRODUCED FROM THE DILLON AND SPANOS BERBERIAN VINEYARDS IN THE COOL YOUNTVILLE APPELLATION. PALE STRAW IN COLOR, THIS WINE IS 100% BARREL FERMMENTED AND AGED SUR-LIES. WITH BRIGHT ACIDITY AND SUBTLE 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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