



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 2003

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 adjacent 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. Forty five percent of the wine was chilled and racked to barrel at 16 degrees-Brix, where it completed fermentation in the barrel and was aged on the yeast lees (sur lies) for 6 months. The barrel-fermented portion of the wine underwent malo-lactic fermentation. The remaining balance of the wine (55%) was cold fermented and aged in stainless steel and has not undergone malo-lactic. 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 2003 vintage followed an extremely challenging, yet rewarding, growing season. The wettest April on record and late season, September heat spikes contributed to lower overall yields, but produced a vintage with high quality, great color concentration and intensity of flavors. A long, cool summer allowed fruit flavors to evolve ahead of sugar accumulation, and we harvested beautifully mature grapes in the Fall.

Tasting Notes

More European 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 a subtle cream 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 delicious wine is a delightful accompaniment to all fish and pasta dishes, or as an aperitif.

Technical Analysis:

Varietal:	Chardonnay
Source:	Yountville, Napa Valley
Harvest Sugar	25.9 Brix
Harvest Acid	0.60 gm/100ml
Total Acid	0.70 gm/100ml
pH	3.73
Alcohol	14.5%
Aging	45% barrel (6 mos), 55% tank, 45% malo-lactic
Bottle Date	May 2004
Production	472 cases

