



# BELL

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## Chardonnay 2004 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 grapes. Thirty eight 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 7 months. The barrel-fermented portion of the wine underwent approximately 50% malo-lactic fermentation. The remaining balance of the wine (62%) 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.

### Vintage Notes

The 2004 vintage yielded fruit bearing the imprint of an early spring, a slow and steady ripening period that ended with a fast, hot finish several weeks ahead of traditional harvest timelines. Warm, consistent summer weather was bracketed by an early spring bud break, and several late summer hot spells, creating growing conditions that allowed for one of the earliest harvests in almost a decade. Overall yields were lower than expected and the resulting wines show inky color, ripe fruit flavors and great natural acidity.

### 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 food 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	25.7 Brix
Harvest Acid	0.67 gm/100ml
Total Acid	0.80 gm/100ml
pH	3.60
Alcohol	14.8%
Aging	38% barrel (7 mos), 62% tank, 19% malo-lactic
Bottle Date	April 2005
Production	700 cases

