



## *Vine Cliff Winery* *2003 Los Carneros Chardonnay*

Harvest Dates: September 17 ~ September 27, 2003  
Growing region: Los Carneros, Napa Valley  
Cases Released: 1479 cases  
Bottling Date: August 10th, 2004



### ***Vineyard***

The grapes for Vine Cliff Winery's 2003 Los Carneros Chardonnay came from our twelve acre Estate Vineyard in the heart of the Los Carneros appellation. This vineyard is near the historic Winery Lake District, where Chardonnay was first planted over three decades ago. The Los Carneros appellation is ideal for growing Chardonnay because of its cooler climate. Cool foggy mornings in conjunction with the afternoon bay breezes allow the grapes to have a longer than average hang time for flavor development, while still retaining higher natural acidity. Our vineyard has seven individual blocks which are planted with five different Chardonnay clones. This diversity gives us a greater breadth of aroma and flavor profiles from which to choose when creating our final blend. Low yields and warm September weather resulted in early ripening, good flavor development and a compact chardonnay harvest season.

### ***Winemaking***

Grapes from individual vineyard blocks were hand picked separately then carefully hand sorted at the winery before whole cluster pressing. After cold settling, the juice was gravity racked into French oak barrels for fermentation and aging. We use traditional Burgundian wine making techniques to create our Los Carneros Chardonnay. This wine was aged on its lees for ten months in French Oak barrels before being gently racked with nitrogen before bottling. The character of our 2003 Los Carneros Chardonnay blend reflects the grapes from which it was made. The Dijon clones give the blend sweet aromatics of peach and nectarine stone fruits with a soft creamy texture. Our "Old Wente" clone adds floral notes of lavender, exotic tropical fruits as well as structure and length. And last but not least, our trusty UC Davis clone 4 adds hints of fresh squeezed orange juice, lemon and gives the palate incredible body, concentration and richness.

### ***Tasting notes***

*Aroma:* Vibrant citrus, peach and melon fruits with hints of ripe fig and orange blossom. Complex barrel notes of vanilla, clove and honeysuckle.

*Palate:* Up-front juicy fresh fruit salad flavors with peach and key lime pie evolve into a rich, creamy palate with lemon-honey and butterscotch. Complex and long with hints of wet stone, pie crust and nutty oak on the finish.

Vine Cliff Winery

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