

DILLON

VINEYARDS



2005 Chardonnay Oak Barrel Fermented

Vinification: The Chardonnay grapes were gently crushed directly to press, settled, racked and inoculated with M2 yeast. Cold fermentation was initiated to retain the full varietal character of the Chardonnay grape. The chilled juice was racked to barrel to complete fermentation.

This Chardonnay is fermented and aged in tight grained, medium toast French oak barrels, ensuring a slow even extraction of the oak. The barrels are a 50/50 blend of French Oak from the Allier and Vosges Forests.

The wine was aged sur lies for ten months and went through an additional secondary malolactic fermentation. The wine was cold stabilized, bentonite fined and was filtered prior to bottling. The wine received ten months bottle aging prior to release.

Tasting Notes: Our Barrel Fermented Chardonnay has a stunning yellow-golden color with well-balanced acidity and flavor notes of pineapple, ripe pear, peach and date-nut bread. The oak influences are sweet, upfront but well-proportioned to the size of the Chardonnay fruit. This is a luscious Chardonnay made from grapes of the Yountville Appellation.

Varietal:	100% Chardonnay
Source:	Dillon Vineyards, Yountville Appellation, Napa Valley
Harvest Date:	September 30, 2005
Harvest Sugar:	24.2 Brix
Total Acid:	0.82 gm/100ml
pH:	3.67
Alcohol:	14.8%
Barrels:	French oak, 33% new oak and 66% one year seasoned oak
Cases Production:	250 cases

“The longer hanging time for our grapes imparts an intense pineapple and apple flavor and bouquet.”