

DILLON

VINEYARDS



2005 Chardonnay Stainless Steel Fermented

Vinification: The Chardonnay grapes were gently crushed directly to press, settled, racked and inoculated with M2 yeast. To retain the full fruit character of the Chardonnay grapes, the juice was cold fermented in temperature controlled stainless steel tanks for a period of eight months. The wine received an additional twelve months bottle aging prior to its release.

Tasting Notes: Our 2005 vintage is fresh and clean with flavors of pineapple, tangerine, kiwi, guava and other spicy acid-rich tropical fruits. The wine is full-bodied with a bright, balanced acidity that generates an appealing mouth feel and leaves a lingering finish on the palate. This is an elegant, fruit-driven dry wine made from Chardonnay 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%
Case Production:	250 cases

“The cold fermentation retains the full varietal character of the chardonnay grapes with a lovely balance between its fruit and acidic essence.”