

DERBÈS WINES

2004 CARNEROS CHARDONNAY

Vineyards:

Double T Ranch

Appellation: Carneros Sonoma

Clones: 4

Rootstock: 3309 C

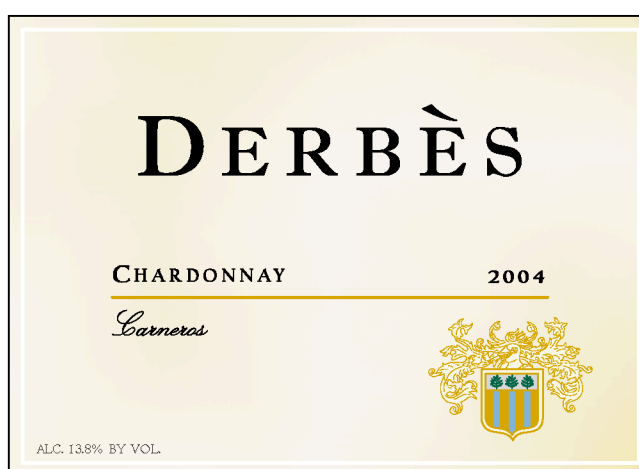
Yield: 2.5 tons/acre

Harvest Date: August 26th, 2004

Harvest Brix: 23.2

TA: 0.75%

pH: 3.16



Winemaking:

Hand harvested, sorted, whole cluster pressed. Settled and racked to barrels for fermentation.

Inoculated with Champagne yeasts. Barrel aged sur lies for 11 months with weekly batonnage in 100% French oak (30% new) until bouquet and flavors reached full balance. Partially malolactic fermented.

Bottled unfiltered on August 10th, 2005.

294 cases made.

Winemaker Tasting Notes:

This wine shows intense aromatics of tropical fruits, pineapple, and citrus peel, along with apples.

This wine has a great balance between vibrancy and creaminess. The mid palate is highlighted with cocunut and green tea. The finish is supported with a great acidity in balance with the fruit and oak. Enjoy alone or with food.

