

3 blind moose



chardonnay

2004 CALIFORNIA Chardonnay

TASTING NOTES

Bright lemon-yellow color; lifted citrus and tropical fruit aromas with subtle oak and butter tones; rich, round palate with fresh tropical fruit flavors and hints of butter cream, oak toast, and baked bread.

[No, seriously!]

Vintage 2004

The 2004 harvest was like Vin Diesel—fast and furious. A warm, dry spring, mild summer and hot September ensured our Chardonnay grapes ripened to perfection and developed intense fruit flavors and a major superiority complex.

Vineyards

The grapes came primarily from California's Central Coast (mainly Monterey County and the Santa Maria Valley of Santa Barbara County), which is a very cool region in more ways than one.

Technical info

[Absolutely vital and completely unnecessary.]

ALC: 13.5% Total Acid: .67 pH: 3.5

Winemaking

We night-harvested the fruit to maximize freshness and pressed it directly to stainless steel tanks [no brutal crushing of those precious grapes], where it cold-settled for 12-24 hours. The clear, cold juice was then fermented at cool temperatures to retain freshness and fruit purity. After fermentation completed, the wine aged on the yeast lees, with roughly 50% undergoing a secondary, malolactic fermentation, [don't worry, it doesn't hurt] for added texture, richness and complexity. A judicious dose of French oak furthered enhanced the wine's engaging flavors and elegant structure.

[That's wine talk for "It tastes really good."]



UNMOOSE TAKABLY GOOD Wine.