

# 3 blind moose



## 2005 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 2005

First it was warm [*late winter*], then it was cool and rainy [*spring*], then it was still cool [*summer*], then it finally got warm [*late September*], then we lucked out and had a classic California Indian Summer [*October*]. Net-net? The grapes hung out on the vine for a really long time, which resulted in very concentrated flavors. The 2005 wines have it all – intensity, balance and persistence – which suggests they could also be Russian gymnasts.

### VINEYARDS

The grapes came primarily from California's Central Coast region – mainly Monterey and Santa Barbara counties – which is a very cool place in more ways than one.

### TECHNICAL INFO

*[or fascinatingly technical.]*  
ALC: 13% Total Acid: .60 pH: 3.5

### Winemaking

We night-harvested the fruit to maximize freshness and pressed it directly to stainless steel tanks [*no brutal crushing of these precious grapes*], where it cold-settled for 12-24 hours. The clear, cold juice 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 further enhanced the wine's engaging flavors and elegant structure. [*That's wine talk for "It tastes really good."*]



UMMOOSE TAKABLY GOOD WINE.