



CHARLES CREEK VINEYARD

FOR IMMEDIATE RELEASE:

## **Charles Creek Vineyard Releases 2003 Las Abuelas Hyde Chardonnay**

SONOMA, California (Dec. 7, 2004) – Charles Creek Vineyard proprietors Bill and Gerry Brinton are pleased to announce the release of the winery’s 2003 Las Abuelas Chardonnay. Las Abuelas (“the grandmothers”) is a 100 percent Chardonnay sourced entirely from the famed Hyde Vineyard in Carneros. Las Abuelas joins the Charles Creek family of award-winning Chardonnays as Hyde Vineyard celebrates its 25<sup>th</sup> year of growing world-class grapes. The 2003 Las Abuelas Chardonnay retails for \$39 per bottle.

Kerry Damskey, Charles Creek’s internationally recognized winemaker, describes the current release as having a floral nose of peaches and apricots, spicy nutmeg and peppercorns, as well as rich, elegant figs, pears and a lingering, lemony finish. Aged for 10 months in French barrels, the Charles Creek 2003 Las Abuelas Chardonnay was produced using only natural indigenous or wild yeasts that exist in the grapes and surrounding vines.

Situated at the northern end of San Pablo Bay, Hyde Vineyard enjoys all the advantages of the Carneros region’s long, cool night, foggy mornings, and daytime warming thermals. “The floral nature of the Hyde Vineyard chardonnay clones, combined with the gently sloping hills and well drained soils of the land makes for a unique and flavorful Chardonnay,” said Damskey. “The flavors at the finish linger beautifully for a long time, making this wine exhilarating and rich with distinctive flavors.”

Bill and Gerry Brinton suggest that the 2003 Las Abuelas Chardonnay is best paired with petrale sole and Dover sole dishes, as well as chicken or salmon, and light crab and shrimp hors d'oeuvres. Additionally, this wine can be enjoyed with figs, goat cheeses, and nuts such as walnuts and pistachios.

Since its inception in 2002, Charles Creek has garnered numerous awards for its groundbreaking approach to crafting wines. With winemaker Kerry Damskey at the helm, Charles Creek's 2001 Miradero Merlot won "Best Merlot" in California and Sonoma County at the 2003 California State Fair. In 2004, the winery's 2002 Las Patolitas Chardonnay and 2002 Vista del Halcon Chardonnay both received Gold Medals at the *San Francisco Chronicle* Wine Competition. Most recently, the 2003 Las Patolitas Chardonnay and the 2002 La Sorpresa Chardonnay received Gold Medals at the 2004 Sonoma County Harvest Fair, with the La Sorpresa also earning "Best of Class," and the Charles Creek 2002 Miradero Merlot was awarded 90 points at the 2004 California State Fair.

Bill and Gerry Brinton founded Charles Creek Vineyard with the goal of creating outstanding wines at an exceptional value. Prior to opening Charles Creek, Bill owned a natural products and nutritional beverage firm, The Wiman Beverage Company, which he sold to a larger firm in 2000. Specializing in high quality Chardonnay, Merlot, and Cabernet Sauvignon from great vineyard sources in the Sonoma and Napa valleys, Charles Creek produces wines that are food friendly, fruit driven, and easily paired with the courses of a meal. A descendant of John Deere, Bill Brinton operates Charles Creek according to the principals of value, integrity, and quality.

For more information on Charles Creek Vineyard, and to purchase wine, or find a list of retailers visit [www.charlescreek.com](http://www.charlescreek.com), or call the winery at (707) 996-6622.

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