



CHARLES CREEK

V I N E Y A R D

2004

Las Abuelas

Chardonnay

Napa Carneros

Winemaker: Kerry G. Damskey

Production: 680 cases

Date of Bottling: October 2005

The Vineyards: 87% Hyde Vineyard – Napa Carneros
4% Sangiacomo Amaral Vineyard – Sonoma Carneros
9% Dutton Vineyard – Russian River Valley

The Vintage: The vintage of 2004 produced great wines across the varietal spectrum. It was a vintage when an early rain free spring spurred early vine growth. An early bud break in combination with a moderate summer temperature and vines yielding a light crop, giving rise to one of the earliest Sonoma County and Napa Valley harvests in the past decade.

The Blend: 100% Chardonnay

Winemaking: 100% Barrel Fermentation
22% New French Barrel
90% Malo-Lactic Fermentation
100% Native (Indigenous) Yeast Fermentation
Sur-lies Aged For 11 months

The Wine: Sweetpeas and mineral this Chardonnay gives a nod to the French. The perfect acid balance coupled with the complexity of indigenous yeast lemon custard. This wine has a backbone that can stand up to a good meal and another glass after dinner. Enjoy.

The Stats: Alcohol: 14.7 %
Total Acidity: 6.9 grams/Liter
pH: 3.41
Residual Sugar: 0.20%