



CHARLES CREEK

VINEYARD

2004

La Sorpresa Chardonnay *Sonoma Carneros*

Winemaker: Kerry G. Damskey
Production: 600 cases
Date of Bottling: August 2005

The Vineyards: 88% Sangiacomo Amaral Vineyard – Sonoma Carneros
8% Hyde Vineyard – Napa Carneros
4% 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
25% New French Barrel
100% Native (Indigenous) Yeast Fermentation
100% Malo-Lactic Fermentation
Sur-lies Aged For 11 months

The Wine: Buttery soft tannic structure, bright light straw color and fruit forward flavors create a luscious and luminous balance for the senses. Indigenous yeast offers complex hints of lemon custard and hazelnut. The nose offers peaches and summer while the flavors are those of a classic California Chardonnay

The Stats: Alcohol: 14.3 %
Total Acidity: 6.3 grams/Liter
pH: 3.60
Residual Sugar: Nil