



CHARLES CREEK

VINEYARD

2005 *Las Abuelas Chardonnay* *Napa Carneros*

Winemaker: Kerry G. Damskey
Production: 530
Date of Bottling: September 2006

The Vineyards: 88% Napa Valley-Carneros (Hyde Vineyard)
12% Sonoma Valley-Carneros (Sangiaco Vineyard)

The Vintage: While complicated by heavy rains in the late winter, a mid-march spring heat wave kicked off the growing season in a big way. Rains continued on an off through June with moderate temperatures overall; growers were forced to drop fruit that was affected by botrytis and mildew resulting in somewhat smaller crop yields. Ultimately, the vineyards got the sun and heat that they needed resulting in good quality Chardonnay fruit, expressing elegant citrus, apple and pear flavors.

The Blend: 100% Chardonnay

Winemaking: 100% Barrel fermentation
100% Malolactic fermentation
11 months in French Oak Cooperage, 25% new

The Wine: From the legendary Hyde Vineyard in the southern (Carneros) portion of Napa Valley this cool climate Chardonnay leads with bright fruit and floral aromas that segue into flavors of gala apple and pear accented with hints of vanillin, mineral and spice.

Drinking well in it's youth as an accompaniment to poultry, seafood and pork., this would also be a candidate for an additional 2-3 years in bottle.

The Stats: Alcohol: 14.6 %
Total Acidity: 5.6 grams/Liter
pH: 3.42
Residual Sugar: 0.1%