



2001 Robert Craig Russian River Valley • Sonoma Chardonnay

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| Winemaker Notes | <p>Crafted from a highly prized Russian River vineyard source, this Chardonnay emphasizes the rich fruit, smooth creamy texture, and lively mineral notes that are more characteristic of a White Burgundy than a California chardonnay.</p> <p>Small-quantity production allows us to fine-tune the winemaking process with extended less contact and full barrel fermentation for added complexity and texture.</p> |
| Tasting Notes | <p><i>Aroma:</i> An appealingly distinctive nose of melon, apricots and spice surrounded by hints of fresh cream, mineral and oats. <i>Flavors:</i> A luscious, layered mouthful of melon, dried apricot, and peach, interwoven with spice and oats. Smoky, toasty notes convey added complexity while retaining a cohesive elegance. <i>Finish:</i> Long, intricate finish spotlights the generous melon fruit, enriched by touches of candied apricots, caramel and mineral notes. <i>General:</i> A balanced, silky offering that emphasizes the distinctive Burgundian qualities of its Russian River origins.</p> |
| Wine Information | <p><i>Harvest date:</i> October 3rd <i>Average sugar:</i> 24.9 ° Brix <i>TA:</i> .70 <i>pH:</i> 3.45 <i>Alcohol:</i> 14.3%</p> <p><i>Fermentation:</i> 100% barrel fermented in new French oak, then aged in 40% new and 60% one-two year French oak</p> <p><i>Bottling Date:</i> August 2002 <i>Total Production:</i> 395 cases <i>Price:</i> California suggested retail price is \$24 per bottle. <i>Release Date:</i> March 2003</p> |