



2002 Robert Craig Carneros • Napa Valley Chardonnay

Winemaker Notes

The Robert Craig 2002 Carneros Napa Valley Chardonnay presents all of the appealing fruit flavors, crisp acidity and excellent structure that are hallmarks of a Chardonnay from the cool southern regions of Carneros near San Francisco Bay.

The winemaking philosophy is to emphasize the appellation's distinctive citrus and apple flavors while building complexity and mouth-filling texture through extensive lees stirring and 100% barrel fermentation. Fragrant and welcoming, this is a food-friendly Chardonnay, with a bright, lively character that never tires on the palate.

Tasting Notes

Aroma: Lovely aromas of citrus, green apple and rich fig, topped off with creamy vanilla and spice. Bright and inviting. *Flavors:* Enticing fruit profile of guava, honeysuckle and apple is balanced and lively, with underlying notes of lemon custard and oats. *Finish:* Crisp and elegant finish brings forth more honey, apple and fresh cream. *General:* Nicely structured, clean and well-balanced. An especially fine accompaniment for seafood.

Wine Information

Harvest date: September 28

Average sugar: 24.9^o Brix

TA: .67

pH: 3.67

Alcohol: 14.3%

Fermentation: 100% Barrel fermented in 40% new French oak and 60% one-year oak. Previously used oak adds texture and weight without over-oaking.

Bottling Date: July 2003

Total Production: 535 cases

Price: California suggested retail price is \$24 per bottle.

Release Date: April 2004