



2002 Robert Craig Sonoma County Chardonnay

Winemaker Notes

Our first Chardonnay to come from highly prized vineyard sources in the cool regions of Sonoma County, this 2002 offering delivers distinctive fruit flavors, smooth texture and inviting, harmonious character. The purity of the rich fruit is emphasized within an elegant structure.

Small-quantity production allows us to fine-tune the winemaking process with extended less contact and full barrel fermentation for added complexity.

Tasting Notes

Aroma: Welcomes with an exotic mix of pear, almond, and lichee nut surrounded by hints of fresh cream, mineral and oats. *Flavors:* Round and mouth-filling flavors build on poached pear, melon, and lichee, followed by almond and a cool suggestion of mint. Smoky notes convey added complexity. *Finish:* Rich and long-lived, following through with generous fruit enriched by accents of hazelnut and cream. *General:* A refined and distinctive Sonoma offering that grows in complexity in the glass.

Wine Information

Harvest date: October 4

Average sugar: 24.7^o Brix

TA: .69

pH: 3.45

Alcohol: 14.1%

Fermentation: 100% barrel fermented in 50% new French oak and 50% one-year oak. Previously used oak adds texture and weight without over-oaking.

Bottling Date: July 2003

Total Production: 540 cases

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

Release Date: April 2004