



## 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<sup>o</sup> 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