



CHARDONNAY

VIRGINIA, 2004

- Vintage report:** Ripeness and concentration in almost all of our varietals recall 1997 and 2001. Our whites exhibit fine acidic structure and lusciously extracted flavors, while the reds are balanced and varietally vivid across the board. The Bordeaux varietals and Nebbiolo will age outstandingly well.
- Grape varieties:** 100% Chardonnay
- Vineyard:** Church & Goodlow Mountain vineyards. The soil is composed of thick Triassic stratifications of red shale and ancient alluvial conglomerates with inclusions of volcanic rocks. The training method is cordon. There are 1,200 vines/acre with an average production of 8 pounds/vine.
- Harvest:** Early September.
- Vinification:** Fermented in stainless steel for 10 days at 62 degrees F. Aged in stainless steel and bottled in April, 2005.
- Production:** 3,200 cases.
- Analysis:** 12.5% Alcohol.
0.4% Residual Sugar.
0.72 Total Acidity .
- Tasting notes:** Cold fermentation in stainless steel yields a fresh and exuberant wine with crisp acidity and clean varietal flavors of apple, pear and lemon.
- House Wine, The Inn at Little Washington.
- Food Pairing:** Gnocchi with sautéed shrimp and cherry tomatoes.
Carpaccio of swordfish with lime and olive oil.
Cornish hen with rosemary roast potato.