



CHARDONNAY

RESERVE

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:** Lucy and 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:** Conducted by hand in late September.
- Vinification:** Fermented in French and American oak barrels at 70°F and further aged for 8 months on the lees. Fermentation took place over 4 weeks, in 20% new American oak barrels, and 80 percent neutral oak. Bottled in August 2005.
- Production:** 1,240 cases.
- Analysis:** 13.5% Alcohol.
0.4% Residual Sugar.
0.67 Total Acidity .
- Tasting notes:** Barrel fermented and aged for eight months, the wine is exploding with rich and complex flavors of pear, apple and vanilla. A good acidity is well proportioned with the generous body and allows for an extended aging potential.
- Food Pairing:** Smoked trout and apple salad served over baby greens.
Risotto alla parmigiana.
Poached halibut in saffron broth.