



Del Bondio Family Wine Company

2005 Chardonnay

Napa Valley Oakville Estate

Vineyard and Winemaking Notes:

Located in the heart of the Napa Valley in Oakville, California on 20 acres, DelBondio's Chardonnay vineyard enjoys overcast mornings and warm afternoons, which helps to bring out the wonderful fragrant flavors of this Chardonnay wine. The vineyard is planted on a 6X12 quadrilateral trellis and is cropped annually to yield between 4-5 tons of fruit per acre through organic farming practices. The grapes are hand picked in the cool of the morning, sorted, and carefully pressed to insure the best quality product. The fermentation process lasts an average of twelve days, and then the wine is aged oak barrels consisting of 100% French oak.

Tasting Notes:

DelBondio's Chardonnay exudes aromas of citrus and spice with hints of vanilla. The palate is of sweet citrus and cinnamon, leading to a perfect finish of toasty oak barrel fermentation. The wine has an excellent balance and acidity. It may be enjoyed now or cellared for up to five years.

Appellation:	Napa Valley
Varietal:	Chardonnay
Vineyard Location:	Oakville, California
Vineyard Practice:	Certified Organic
Cooperage:	French Oak 100%
Barrel Aging:	7 Months On Oak
Winemaker Detail:	Alcohol 14.7%
Production:	500 Cases



