



## 2003 Chardonnay – Sweeney Vineyard (Sonoma Coast)

Situated in the flats south of the Russian River Valley, and just outside the town of Sebastopol, this 35-year-old dry farmed vineyard is low yielding and late ripening. The fruit is always harvested in October, allowing the vines extra time to develop flavors.

Harvest was on October 28, 2003. The sky was clear and the air was cool and crisp. The fruit was harvested by hand and sorted in the field.

During fermentation, winemaker Joe Otos coldfermented the Chardonnay, never allowing temperatures to exceed 68 degrees. This maximized fruit flavors, while keeping the wine lively on the palate. He used several different yeasts, each bringing out a different character in the wine, richness vs. aromatics, etc.

After fermentation, Joe barrel-aged the wine in 100% premium French oak, with 35% new barrels, principally tight-grained oak from Allier forest. The final wine is richly flavored with baked apple pie, aromatics, and spicy flavors throughout with a long flavorful ripe pear quality. The entry is sweet with a silky middle. Overall, the wine is richly flavored and offers explosive flavors of ripe pear and apple pie that jump out of the glass- unmistakably Chardonnay!

About 400 cases were produced. Alcohol content is 14.8%.

It is available in 375ml, 750ml and 1.5L bottles.

It won **Gold Medals** at the 2005 **California State Fair** and the 2005 **Sonoma County Harvest Fair**. It also won a **Critics Gold Award** at the **2005 Critics Challenge International Wine Competition**.

*The Sweeney Chardonnay is a big wine with plenty of oak and buttery flavors. Because of this, it needed some bottle age. It has now come into balance and is a great Chardonnay. This wine recently won a Gold Medal at the California State Fair.*

Joseph C. Otos, Winemaker