



V I N E Y A R D S

2002 HANZELL VINEYARDS SONOMA VALLEY CHARDONNAY

RELEASE DATE	January 17, 2005
HARVEST	August 27 to September 6, at an average of 24.3° Brix.
GRAPE SOURCE	100% estate-grown at 800 foot (244 meters) elevation Average age of vines - 22 years
CASES PRODUCED	2,085 Estate Bottled
PRIMARY FERMENTATION	8 hours juice, skins and stem contact before pressing 80% fermented in stainless-steel tanks at 55° F (13° C) 20% barrel-fermented; lees stirred at 6 months
MALOLACTIC FERMENTATION	10%
AGING	12 months – 60 gallon (225L) French oak barrels – 33% new Primary Cooper – Tonnellerie Sirugue, Nuits-St.-George Primary Forest – Alliers, France
TECHNICAL NOTES	Estate Bottled: July 7 to July 15, 2004 Tons/Acre: 1.83            Hectoliters/Hectare: 20.5 Alcohol: 14.6%            pH: 3.35            Total Acid: 0.65
THE VINTAGE	“After average winter rains tapered off early, spring started cooler than normal before gradually warming. A final spring rain at bloom naturally thinned the crop. A few heat spells broke the rhythm of an otherwise moderate summer. The rather sparse and small berries benefited from extended hang time on the vines, concentrating the fruit flavor.”
WINEMAKER’S COMMENTS	Hanzell’s minerality, the true terrior of our vineyard, claims the spotlight in our 2002 Chardonnay. The sweet flavors of ripe apple and pear compote appear next in the parade followed by warm baguette, almond and grapefruit zest. As the layers of these flavors gracefully unfold, the elegant texture dances until sunrise on the palate. Cellaring this wine for a decade or more will reward the collector with great complexity in the wine’s bouquet.”

- Michael Terrien