Hanzell

2003 Hanzell Vineyards
Sonoma Valley

CHARDONNAY

RELEASE DATE	November 1, 2005
HARVEST	September 2 to September 13, at an average of 24.4° Brix.
GRAPE SOURCE	100% estate-grown at 800 foot (244 meters) elevation
	Average age of vines – 17 years
PRODUCTION	2,235 cases grown, produced, and bottled at the winery
PRIMARY FERMENTATION	85% fermented in stainless-steel tanks at 55°F (13°C)
	15% barrel-fermented; lees stirred for 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: April 18 to April 22, 2005

Tons/Acre: 1.79 Hectoliters/Hectare: 20.1

Alcohol: 14.8% pH: 3.38 Total Acid: 6.2 g/L

THE VINTAGE

"The 2003 vintage provided the challenges of a wet spring and a hot harvest. Winter rains persisted into May and flowering was affected by the coolness of the spring and the wetter than usual soils. The grapes were tiny and carried few or no seeds. The inevitable heat wave arrived in the second week in September, by which time most of the estate had been picked."

WINEMAKER'S COMMENTS

"The 2003 Chardonnay is brilliantly clear and gold-green. It is quite aromatic in its youth, suggestive of honeysuckle, lemon verbena and baked pears. Pine forest notes spice the floral and fruit components. Hanzell's consistent and provocative mineral character is present although quiet now. In the mouth the 2003 is round and full, almost velvety like supple red wines – it is considerable and should age very well."

– Michael Terrien