

**2004 Chardonnay Reserve,  
Napa/Sonoma**



The 2004 Reserve Chardonnay is a blend of the finest lots of wine from Ferrari-Carano's Carneros and Alexander Valley vineyards. The cool climate of the Napa/Carneros region imparts its unique delicacy and finesse to the wine, while the Alexander Valley component adds an intensely rich mouth-filling tropical character. A fruit-focused wine offering green apple with citrus overtones, the Reserve Chardonnay displays a delicious almond character supplemented by a warm, toasty oak finish.

**Vintage Notes**

Fruit from our vineyards in two distinctly different growing regions was hand-selected by the winemaking team for this wine. Despite an unusually warm spring and one of the hottest summers in recent years, 2004 was one of the best growing seasons in recent memory, bringing a perfect balance and quality to the fruit. Harvest began early, 18 to 21 days ahead of 2003, and ended just one day before the fall rains began.

**Winemakers Notes**

The grapes for this wine were whole cluster pressed and then cold settled for two days in stainless steel tanks before moving to barrels for fermentation. The wines completed 65 percent malolactic fermentation and were sur lie aged in French oak barrels and stirred every two weeks for ten months until blending in July. Then the blended lot was aged for an additional six months until blending. The end

result is a captivating wine with tropical overtones supplemented by toasty almond with impressive balance and length.

**Food Pairings**

In addition to a wide variety of appetizers, seafood such as shellfish and poultry dishes, the 2004 Reserve Chardonnay pairs perfectly with richer foods that help underscore this fuller bodied and deliciously creamy wine.



<b>Appellation:</b> 66% Napa Carneros; 34% Alexander Valley	<b>Blend:</b> 100% Chardonnay	<b>Cooperage:</b> 100% New French Oak	<b>Suggested Retail:</b> \$42.00
<b>Bottled:</b> January 17, 2006	<b>Release Date:</b> September 2006	<b>Alcohol:</b> 14.1%	<b>pH:</b> 3.50 <b>TA:</b> 0.65