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# NOVELLA

FINE WINES

## 2001 CHARDONNAY

ESTATE BOTTLED • PASO ROBLES

### WINEMAKER NOTES

The 2001 vintage was one of the finest in decades for Paso Robles white varieties. A long ripening season due to mild summer and fall weather led to intense and bright tropical fruits. Concentration of juice on the vine resulted in a rare and desirable year where sugar and acid remained high and in balance.

Freshly harvested bunches were destemmed and gently pressed. The juice was settled clean, and then fermented at very cold temperatures. Lightly oaked and without malolactic fermentation, we crafted this Chardonnay to be fruit forward and accessible.

Intense aromas of peach, kiwi and green apple are complimented by notes of vanilla and almond. Medium-bodied, the fruity flavors are crisp and clean, leading to a long, silky finish.

**Recommended Food Pairing:** *Serve slightly chilled with marinated shrimp on rosemary skewers or with roast turkey breast. Enjoy now or age for up to two years.*

### TECHNICAL NOTES

Varietal Composition:	<i>100% Chardonnay</i>
Harvest Date:	<i>September 5-20, 2001</i>
Harvest Brix:	<i>24.8°</i>
Residual Sugar:	<i>.10%</i>
Total Acid:	<i>.89 grams/100ml</i>
pH:	<i>3.65</i>
Fermentation Regime:	<i>Stainless steel</i>
Finished Alcohol:	<i>14.5%</i>
Total Production:	<i>2,500 (12/750 ml) cases</i>