



NOVELLA
WINERY

2000 CHARDONNAY
CENTRAL COAST

Chardonnay grown in the warmer regions of California differs from the austere style of cooler regions by having brighter, more intense tropical fruit. This delightful wine is no exception. The 2000 vintage was generous with sunshine yet miserly with rainfall. Slightly-stressed vines produced small bunches of ripe berries, yielding a lower volume of juice with complex fruit flavors.

We hand-harvest and cold-ferment all of our Chardonnay in order to maintain crispness and freshness. Small quantities from each of our lots were blended together to produce this balanced, fruit-forward wine.

Swirl this wine and study the blossomy aromas of green apple, mandarin orange and nectarine. To fully appreciate the full spectrum of flavors and textures, serve only slightly chilled. Like biting into a fresh, ripe peach, savor the interplay of crisp acidity and smooth, fruity mouthfeel.

RECOMMENDED FOOD PAIRING

Pairs nicely with grilled swordfish, fresh trout, roast turkey or quiche. Enjoy now or age for one to three years.

TECHNICAL NOTES

COMPOSITION:	100% Chardonnay	TOTAL ACIDITY:	.81 g/100ml
HARVEST DATE:	Mid September, 2000	pH:	3.78
HARVEST BRIX:	23.5 - 24.0	BOTTLING DATE:	April 19, 2001
FERMENTATION:	Stainless Steel	CASES PRODUCED:	5,000 cases
ALCOHOL:	13.5 % by volume	RELEASE DATE:	June 1, 2001
RESIDUAL SUGAR:	.11%		