



2002
BENZIGER
CHARDONNAY
Carneros

VINTAGE: Winemaker Terry Nolan couldn't have asked for a better Chardonnay vintage in Carneros in 2002. Without rain or excessive heat, the grapes were allowed maximum hang time to reach optimal ripeness. Grapes from the various vineyards were picked between September 16th and October 11th.

VINIFICATION: Carneros grapes were culled at harvest, whole cluster pressed and each lot was individually cold barrel-fermented (53° Fahrenheit) for about 5 weeks in 90% American and 10% French oak barrels, prior to aging and stirring on the lees to build body and texture. 80% underwent malolactic fermentation after which the wines were blended in March and bottled on April 2003. Alcohol 13.5%, Total acidity .52, pH 3.63, Residual sugar .07. 70,753 cases produced.

TASTING NOTES: It is full bodied, supple in texture, and elegantly flavored, with an underlying crispness and a long aftertaste. Its flavors combine elements of pineapple, apple, toast, vanilla, and roasted nut. Enjoy with crab cakes with a red pepper sauce, avocado stuffed shellfish (crab, prawns, shrimp), filet of sole with almonds (amandine), chicken crepe with mushroom sauce, or pork and vegetable stir-fry.

Terry Nolan, Winemaker

VINTAGE
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RELEASE DATE
October 2003

AVAILABILITY
Available Nationally

APPELLATION
Carneros

VINEYARDS
Sangiaco, Ricci,
Yamakawa, Bryton, and
Hi Vista Vineyards

www.benziger.com