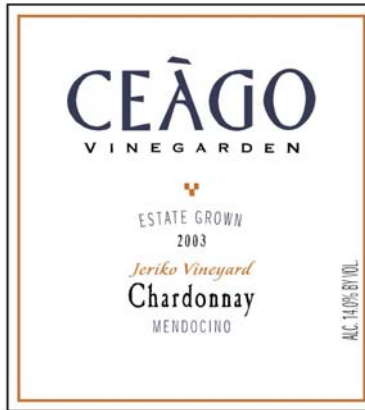


Ceago 2003 “Jeriko Vineyard” Chardonnay



Release Date:

May 2004

Grape Source

100% estate grown Chardonnay. The grapes were hand harvested on September 20, 2003 at 24 degrees Brix. The grapes were grown and certified Organic by CCOF.

Cooperage

15% new French oak barrels
3 months in barrel

Technical Data

Mendocino County appellation
14 % alcohol by volume
0.7% RS
0.6 / 3.5 acid/pH
1,200 9/WL cases produced

Growing Season:

The 2003 growing season started off with a warm spring leading to a hot and dry beginning of summer. Growing conditions changed in late summer cooling down which extended our growing season two weeks. This extra two week allowed our fruit to ripen slowly with wonderful balance and acidity that gives our 2003 vintage concentrated clean ripe fruit.

Vinification:

The fruit was harvested in half-ton bins and gravity fed into a five-ton Bucher tank press, then pressed in an environment excluding oxygen. After pressing, the wine was fermented in small stainless steel fermentation vessels at a cool temperature of 56 degrees to 64 degrees F for three weeks. Fifteen percent of the wine was transferred to new French oak barrels for a period of 3 months to add a character of vanilla oak and spice. The wine was then blended back and stabilized for bottling on April 17, 2004.

Winemaker Notes:

This fine, ripe flavored wine has rich aromas of banana, mint and pear. These tropical fruit flavors have a creamy well balanced texture with wonderfully light undertones of vanilla oak spice. This Chardonnay will pair well with lighter style foods, salmon, crab, chicken and white-sauced pastas.