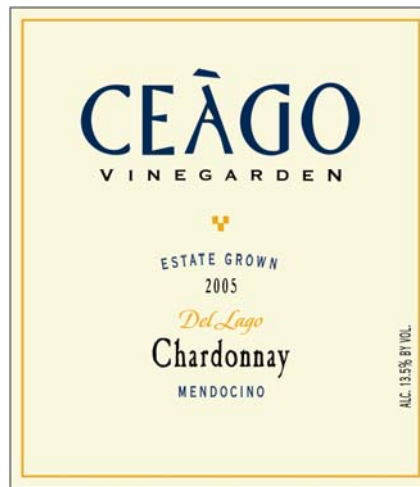


Ceago 2005 "Del Lago" Chardonnay



Release Date:

February 2006

Grape Source

100% estate grown, our Chardonnay was hand harvested from three Dijon Clones: 95, 96 and 75 on September 24th, 2005 at 24° Brix. The grapes were grown and certified Organic by CCOF.

Cooperage

15% aged in new Eastern European oak barrels
3 months in barrel
No malolactic fermentation

Technical Data

Mendocino appellation
13.50 % alcohol by volume
0.3% RS
0.52/ 3.8 acid/pH
1,700 9/WL cases produced

Growing Season:

The 2005 growing season started off with a wet spring which allowed the water to stay present within the soil through the mild and warm summer. 2005 had a beautiful and extended fall that allowed for constant ripening and produced excellent fruit.

Vinification:

The fruit was harvested in half-ton bins and gravity fed into a fifteen-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 50° to 58° F for three weeks. Fifteen percent of the wine was transferred to new Eastern European 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 January 10th, 2006.

Winemaker Notes:

The 2005 Chardonnay has beautiful aromas of banana, mint and grapefruit blossom with a hint of vanilla oak spice that lead to flavors of lemon rind and pineapple mixed with a bit of minerality.