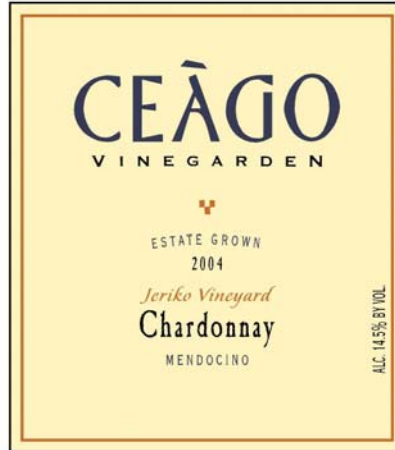


# Ceago 2004 “Jeriko Vineyard” Chardonnay



## Release Date:

May 2005

## Grape Source

100% estate grown Chardonnay. The grapes were hand harvested on September 10, 2004 at 24 degrees Brix. The grapes were grown and certified Organic by CCOF.

## Cooperage

18% new Hungarian oak barrels  
3 months in barrel

## Technical Data

Mendocino County appellation  
14.5 % alcohol by volume  
0.57% RS  
0.57 / 3.7 acid/pH  
1,400 9/WL cases produced

**Growing Season:** The 2004 growing season started off with a warm spring that led the vines to grow vigorously into the hot and dry summer. In 2003 the vines produced a larger crop with lead to lower yield in 2004 growing season. With lower yield, the vines produced fruit that had great concentration.

## 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. Eighteen percent of the wine was transferred to new Hungarian 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 March 22 & 23, 2005.

## Winemaker Notes:

This fine, ripe flavored wine has rich aromas of banana cream, cinnamon 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.