



2005 Los Carneros Chardonnay

Tasting Notes

The grapes for the Dutch Henry 2005 Chardonnay were sourced from a single vineyard in the Los Carneros Appellation, renowned for the cool morning fog and gentle afternoon sun. The beauty of the chardonnay fruit shines in this wine, which does not undergo malolactic fermentation. True to the varietal, this wine exhibits flavors of green apple, pear and pineapple. A soft creaminess fills the mouth before finishing with hints of citrus, vanilla and clove.

Production Data

Harvest Date(s)	October 24, 2005
Appellation/Growing Region	Los Carneros
Blend	100% Chardonnay
PH	3.35
Alcohol	13.5
Barrels	30% New French/Slovakian Oak. 10 Months in Barrels.
Bottle Date	July 6, 2006
Cases Produced	464

Winemaking

All grapes are harvested by hand. Clusters are hand sorted, de-stemmed, and pressed. The wine is cold-fermented in new French oak barrels, then aged sur lie for one year with about 30% new French and Slovakian oak. To preserve the true character of the Chardonnay varietal, the wine does not undergo malolactic fermentation.