

R. MERLO

ESTATE VINEYARDS

CHARDONNAY
VINTAGE 2004, TRINITY COUNTY

ESTATE BOTTLED AT THE HYAMPOM VALLEY RANCH, TRINITY COUNTY, CA

WINE DESCRIPTION

Breezy aromas of honey, lemon zest and apricots are deeply concentrated and well appreciated on a summer's day. Flavors are crisp and bright with no heavy oak or buttery characters to get in the way of its fresh varietal flavors of crisp pink lady apples resting in a bed of cream and almonds.

WINEMAKER'S NOTES

An early April frost allowed the vine buds to break without damage thus giving our estate Hyampom Valley Ranch vineyard a wonderful head start in 2004. Consistent temperatures allowed for a stellar growing season. The cooler temperatures in our cool low mountain vineyard allowed for a lengthy, extended hang time that produced fully ripe and balanced fruit without over ripe characteristic. This near perfect vintage is reflected in wines of full flavors, solid structures and a well-balanced profile.

FOOD RECOMMENDATIONS

This Chardonnay pairs well with a pan-roasted pheasant breast in Chardonnay marinated portabella mushrooms, mashed yellow fin potatoes and a light raspberry reduction sauce drizzled over the top.

HYAMPOM VALLEY RANCH

The R. Merlo Estate Vineyards are located on the riverbanks of the wild and scenic South Fork of the Trinity River. Surrounded by 6000 ft. mountains on all sides, the vineyards are higher than most California vineyards, at an elevation of 1,250 feet. The valley floor has alluvial soils, allowing for excellent drainage and producing elegant yet complex flavors. The surrounding hillsides are composed of shallow native clay, which helps to create bold, well-structured wines. The growing season - a full three to four weeks later than that of Napa or Sonoma - allows for a much slower ripening, increasing hang time and creating full concentrated flavors without over - ripening or depleting natural acids.



GRAPE SOURCE	Hyampom Valley Ranch, Trinity County, CA
AGING	12 months sur lees in 18% New French Oak
TOTAL ACID /pH	.64 / 3.44
RESIDUAL SUGAR	0.1%
ALCOHOL	14.1% Alcohol By Volume
BOTTLING DATE	August, 2006
PRODUCTION	1040 Cases