



O'BRIEN FAMILY VINEYARD

2005 *Estate Chardonnay*

Tasting Notes:

Our goal with our estate Chardonnay is to craft a wine of natural acid balance that is fruit forward and expressive of our land and what nature gives us each year. The light straw color of the 2005 chardonnay exhibits aromas of pear, apple, melon and almonds that layer with flavors of fig, tropical fruits and spice in a full-bodied, round and creamy chardonnay with good acidity, a subtle touch of spicy oak, and a long finish. This wine is a splendid accompaniment to a wide range of foods, even spicier dishes, or is equally enjoyable to just sip on its own. It will provide its best drinking over the next two years.

Facts:

- Vineyards: Our estate vineyards are located in the *Oak Knoll* area of southern Napa Valley. The climate here is ideal for Chardonnay with fog burning off early, and the cooling influence of San Pablo Bay helping to moderate daytime peak temperatures. The result is that natural acidity and the more delicate nuances of varietal character are consistently preserved. Soils are of the *Hare* clay loam type underlaid with gravel, and are shallow (18") and low in vigor. Our vineyards are managed by Pina Vineyards, who also manage Bryant Family and Gemstone vineyards. We do not use any pesticides or herbicides in our vineyard.
- The Vintage: Harvest was early this year coming on August 29 at 25.8 Brix.
- Winemaker: David Yorgensen, our winemaker, worked with renowned winemaking consultant Philippe Melka at Seavey Vineyard.
- Winemaking: All fruit was hand harvested and gently pressed to yield a juice that needed no further adjustment. The first half of fermentation was conducted in stainless steel tanks at controlled temperature to preserve aromatics. It was then put into a mixture of new and used cooperage for completion and partial malolactic. To preserve a crisp, acid-driven texture only 30% of the blend was allowed to undergo malolactic fermentation. At the end of barrel aging the finished wine was carefully inert gas racked to tanks for final settling.
- Cooperage and Aging: Approximately 25% new French Oak was used this year. The wine was aged *sur lies* in barrels June 2005.
- Final Analysis:
 - PH = 3.59
 - Titratable Acidity = 0.55 g/100ml
 - L-Malic acid = .71g/L
 - Alcohol = 14.8 %
 - Bottled on July 1, 2006; 920 cases produced.

WWW.OBRIENFAMILYVINEYARD.COM
1200 ORCHARD AVENUE
NAPA, CA 94558
(707) 252-8463