



## Tasting Notes

### 2004 Fantesca Chardonnay Los Carneros District

#### **Fantesca's 2004 Chardonnay**

Our Chardonnay is a very personal wine. Only 200 cases were made with the intention of having a beautiful Burgundian style Chardonnay to share with friends and family. My father only wanted one thing in payment for helping with this year's harvest; a case of the '04 Chardonnay!

With a restrained use of oak and malolactic acid, the fruit takes center stage in Fantesca's Chardonnay. Since only 1/3 of the wine carries the buttery characteristics of malolactic fermentation, the natural acidity and minerality of the exceptional fruit compliments the lush tropical flavor.

The fruit for this wine came from two separate vineyards in the Carneros hills. Our family and winemaker personally selected the rows of grapes that made this wine.

To our way of thinking, the challenge of making a great Chardonnay is to balance four legs of the table; lush fruit, crisp acidity, silky texture (malo), and the flavor and complexity of restrained oak fermentation. We are proud of the balance and power of this Chardonnay.

We knew we had accomplished our goal when we received this note from our winemaker, Kirk Venge.



"Hey, that Chard is damn fine wine! My wife, Sarah's words exactly 'I'm gonna get into trouble with this!!' She absolutely flipped out. It has honey and citrus and tropicals all finely bound. The oak is very well integrated to give it a Burgundian flair. I think this wine will be a hit!"

*– Email from Kirk Venge, Fantesca's Winemaker*

**Vintage**  
2004

**Appellation**  
Los Carneros

**Alcohol**  
14.4%

**Winemakers**  
Kirk and Nils Venge

**Cases**  
200

**Release**  
October 2005

