



Tasting Notes 2005 Fantesca Chardonnay Los Carneros District

A delicate straw color sets an inviting tone as your senses set sail on a lemon citrus sorbet roller coaster ride. This Chardonnay is coated with the citrus aromatics Carneros is so well known for. The nose first begins a light lemon sorbet, then a little stronger, into butterscotch, French barrel caramels and in the far reaches of the sinus senses, a sent of kiwi fruit. The aromatics launch into lemon meringue and lemon drop flavors on the palate. Derived from the surlie ageing there is a middle layer of creamy viscosity to balance the fine acidity and coat the palate. The finish gradually tapers while supporting the multitude of fresh citrus flavors. The effect is intoxicating and leaves you wanting more.

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

The wine was barrel fermented in 50% new French Burgundy barrels for a duration of 8 months. The wine was surlies aged and stirred for every two weeks for a total of 8 times. There is 50% malolactic fermentation completed in the blend. The wine was not fined with bentonite. (Unfined)



Winemakers
Nils and Kirk Venge

Vintage
2005

Released
October 1, 2006

Alcohol
14.4%

Appellation
Los Carneros

Cases Produced
375

