



PRODUCTION	Whole cluster pressed to tank, cold settled for 24 hours, barrel fermented, partial malolactic (approx. 30%)
AGING	Aged 17 months sur lies, 50% new French Oak
VARIETAL	100% Chardonnay, Mayacamas Mountain Estate
BOTTLING	March 2007 (450 cases produced)
ALCOHOL	15.1% by volume

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THE STORY Planted in 1975, the Whitney's Vineyard (so named after Fred and Juelle Fisher's first daughter) is located on a gravelly hillside with a gently sloping southwestern exposure. The Vineyard is planted to Old Wente clone Chardonnay and produces less than one ton per acre. Today, these vines produce small berries that express their mountain heritage with mineral undertones and uniquely concentrated fruit flavors.

REVIEW From an older (33 years) Chardonnay vineyard, the 2005 Chardonnay Whitney's Vineyard possesses attractive notes of honeyed lemons, poached pears, white peaches, and spices. Medium-bodied and elegant with expressive aromas as well as flavors, it should drink well for 2-3 years. – 91-92 points, Robert Parker, Jr.