



1998 Reserve Chardonnay

Varietal	100% Chardonnay
Appellation	Napa Valley
Alcohol	14.2%
Release Date	February 2000
Case Production	800 cases

The 1998 harvest was very challenging and exhausting. However the long hang-time combined with extremely low yields resulted in exciting flavors and concentration. The resulting fully ripe fruit, from Carneros and Yountville, was gently whole cluster pressed, barrel fermented in 100% French oak and aged sur lies for 11 months. The nose exudes apple, pear, butterscotch and hazelnut. The palate is full bodied delivering rich fruit, creamy oak and a long lingering finish.

“Offers complex toasty, buttery notes, with hints of pear and hazelnut, turning to anise.”

- James Laube, *Wine Spectator*