



2003 | CHARDONNAY | RESERVE

THE VINTAGE & VINEYARD

Vintage 2003 was a solid yet diverse vintage. The long growing season together with vigilant vineyard management created a complex Chardonnay.

The famed 330-acre proprietary Hira Ranch vineyard estate in Carneros sprawls across the soft cool and windswept knolls of the Mayacamas Range before it slips beneath San Francisco Bay. Here, with near perfect conditions of climate, soil and sun, the celebrated Chardonnay grape achieves greatness.

The components for our Reserve Chardonnay are culled from a selection of vineyard blocks that were chosen for their outstanding flavor profiles and farmed with reduced yields to optimize balance and concentration of flavor.

WINEMAKING

The winemaker's task is to express the individuality of the Chardonnay grapes that lets the vineyards natural terrior shine through without over-manipulation thus creating a towering Chardonnay with exceptional finesse. The richness of Diamond Oaks Chardonnay Reserve is provided by careful selection of the best vines in the vineyard.

Produced only in excellent vintage years, select blocks and barrels are individually chosen to create Diamond Oaks Chardonnay Reserve. A superlative wine of unquestionable appeal, Diamond Oaks Chardonnay Reserve 2003 is enriched by barrel fermentation sur lies with battonage, or lees stirring, for 12 months which allows the formation of beneficial phenols resulting in a soft, seductive cream-like character.



WINE NOTES

Diamond Oaks Reserve Chardonnay is a symphony of aromas of green apple, lemon grass, citrus and nutmeg. Balanced by the natural acidity of the grape, Diamond Oaks Reserve Chardonnay's silken texture, harmonious body and rich taste is round, complex and well-balanced.

FRUIT SOURCE

Hira Ranch Vineyard (select blocks)

APPELLATION

Carneros

HARVEST

Hand harvested

CLONAL SELECTION

80% UCD clone 5
20% Dijon Clones 76, 78, 95 and 96

VINIFICATION

100% barrel fermented in French oak barriques. 100% malolactic fermentation, aged sur lie with battonage for 12 months.

AGING

Twelve months in new French oak barriques.

ALCOHOL PERCENTAGE

14.7%

TOTAL ACID

0.76g/100 ml

PH LEVEL

3.58

PRODUCTION

147 cases

WINEMAKER

Ron Brown

DIAMOND OAKS