



2004 | CHARDONNAY | MINA RANCH | CHALK HILL

THE VINTAGE & VINEYARD

The solid 2004 vintage validates that Chardonnay’s strength lies in its diversity and is world renowned as champion of California white wines. The Chardonnay grapes ripen early on the Chalk Hill vineyard estate thus escaping the threat of rain or inclement weather.

Diamond Oaks Chalk Hill 93-acre vineyard estate is located on the western bench of the Mayacamas Mountains, just north of Windsor. The estate’s diverse topography – steep hills, soft knolls and flatlands – nurture several varieties of Chardonnay clones. The volcanic ash soil yields the superior grapes that are used to create this award winning Chardonnay.



WINEMAKING

Select clusters of Chardonnay grapes are barrel fermented in French and American oak barrels “sur lie” for ten months. Battonage or lee stirring weekly enhances the complexity of the wine.

WINE NOTES

Smooth and subtle with a light shimmering vibrancy, Diamond Oaks Chalk Hills Chardonnay “Mina” possess an intense bouquet of pineapple, grapefruit and honey with hints of orange blossom. Superbly structured and well balanced this soul satisfying sleek Chardonnay imparts a mouth filling lingering toastiness.

FRUIT SOURCE

100% Chardonnay
Diamond Oaks Chalk Hill
Vineyard

APPELLATION

Chalk Hill

HARVEST

Hand harvested

CLONAL SELECTION

90% UCD Clone 5 and 10%
Dijon Clones 76, 78, 95 & 96

VINIFICATION

100% barrel fermented in
French and American oak
barrels, aged sur lie with weekly
battonage.

AGING

Ten months in American and
French oak barrels.

ALCOHOL PERCENTAGE

14.7%

TOTAL ACID

.075 g/100 ml

PH LEVEL

3.22

PRODUCTION

230 cases

WINEMAKER

Ron Brown

