

2000

CHARDONNAY

NAPA VALLEY

Varietal Composition: 100% Chardonnay

Winemaking: Barrel Fermented with indigenous yeasts, this wine did not undergo malolactic fermentation, in order to preserve its natural acidity and freshness. Aged for nine months in new and one year in old Drempt's Allier Oak.

Production: 220 cases

Winemaker
Bob Egelhoff's
Tasting Notes: Deep yellow straw. Toasty hazelnut, vanilla, lemon lime and crème soda aromas with a touch of mineral. Full bodied with concentrated fuji apple and lemon pie flavors that support a long finish and highlight the integrated harmony of this wine.

The Vintage: Late winter rains led up to a beautiful spring and excellent fruit set. Warm summer weather set the stage for a relatively cool fall that provided ripe grapes with excellent concentration of flavors.

The Vineyards: Located just off Big Ranch Road in the southern part of the Napa Valley, the cool climate Oak Knoll Vineyard provides grapes that bring structure and ripeness to this wine. David Arthur's Hillside Vineyard is located 1,100 feet above the Napa Valley floor and like Oak Knoll, is planted with the Wente clone. These grapes have high acidity along with exotic grapefruit flavors.

The Richard Partridge Story: Founded in 1998, Richard Partridge wines are a sincere reflection of combining the finest vineyards in the Napa Valley. Selected each year for their personality and exceptional character, these vineyards produce limited amounts of exciting Cabernet Sauvignon and Chardonnay.