

# **2001 Richard Partridge Chardonnay Napa Valley**

**Varietal Composition:**

100% Chardonnay

**Winemaking:**

Barrel Fermented with prise de mousse yeast, this wine did not undergo malolactic fermentation, in order to preserve its natural acidity and freshness. Lees stirred for five months and aged for nine months in new and one year old Demptos Allier Oak.

**Production:**

240 Cases

**CA Retail:**

\$36.00

**Winemaker Bob Egelhoff's  
Tasting Notes:**

Bright, fruity, with grapefruit, apricot and tropical aromas and flavors. This wine finishes with a delicate expression of acidity that keeps the flavors in balance.