

**2002**  
**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 fruit and acidity. Lees stirred for five months and aged in new and one year old Demptos Allier Oak for nine months.

**Production:**

269 Cases

**CA Retail:**

\$36.00

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

Bright straw color.  
Bold tropical aromas of pineapple with hints of melons, pear and vanillin. Full bodied Chardonnay with the sweet French oak yielding a smooth creamy finish. Pair this wine with seafood pastas or grilled fish.