

2003 Richard Partridge Chardonnay Napa Valley

Varietal Composition:

100% Chardonnay

Winemaking:

Barrel fermented with prise de mousse yeast, this wine did not undergo malo-lactic fermentation in order to preserve its natural fruit and acidity. Lees stirred for six months and aged in new and one year old Demptos Allier Oak for nine months.

Production:

304 Cases

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

Bright light golden color.
Fragrant tropical aromas dominate the bouquet of this Chardonnay. Flavors of pineapple, lemon and grapefruit combine on the palate with a touch of sweet French oak vanillin to round out the finish.

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.