

# Richard Partridge

Napa Valley  
CHARDONNAY  
2005

**W**INEMAKING NOTES: Grapes from the State Lane Vineyards were barrel fermented in new and one year Allier oak, and this wine was surlees aged for six months. A unique burgundian yeast was used to accentuate the fruit character and preserve the elegant structure of the wine.

**T**ASTING NOTES: A delicate golden color, floral and tropical flavors, and a glint of minerality make this Chardonnay complex and inviting, yet elegant and refined. Aromas of honeysuckle, spiced pear, lechee, lemon meringue, and orange blossoms fill the nose. Pineapple, apricot, and honeydew melon flavors surround a core of lemon zest and green apple. A stylistic vein of minerality and spice flutter through the back of the palate rounding out this well balanced Chardonnay.

## WINE STATISTICS

*Winemaker*.....Jeffrey Fontanella  
*Alcohol*.....14.2% by volume  
*Harvest Date*.....October 2005  
*Bottling Date*.....May 2006  
*Release Date*.....September 18, 2006  
*Titrateable Acidity*...0.68 g/100mL  
*pH*.....3.34  
*Time in Oak*.....7 months  
*Production*.....286 cases (12x750mL)  
*Blend*.....100% Chardonnay

**O**UR STORY: Founded in 1998, Richard Partridge Wines are a sincere reflection of the finest vineyards in the Napa Valley. With a focus on Cabernet Sauvignon and Chardonnay, each vineyard is selected for its unique personality and exceptional character.

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