



2001 *Roza Bergé Vineyard Chardonnay*
YAKIMA VALLEY

Located on the northern rise just outside of Sunnyside, Washington, the Roza Bergé Vineyard is one of the few Washington sites that contain the Wente clone. The Wente clusters display a “hen and chick” formation of large seed filled berries intermingled with small seedless berries; the diversification creates a unique juice to skin and seed ratio. The knarled vines were planted “own root” over twenty-five years ago, and are deeply rooted in loamy soil.

The grapes were harvested by hand on October 4, 2001, at full maturity. At 22.2° brix, 0.53 g/L acid, 3.50 pH, and two tons per acre yield, sixty percent of the fruit was whole cluster pressed, and forty percent crushed and pressed for greater extraction. The chardonnay underwent a two-week primary and a 100% secondary fermentation in barrel. Aged nine months in mature French oak cooperage (only 10% new) with weekly lees stirring, the wine was gently milk fined. The chardonnay received a coarse filtration, was bottled on June 25, 2002, at which time its alcohol measured 13.2%.

The Roza Bergé Vineyard chardonnay is endowed with a wonderfully silky and round texture, fresh fruits of Asian pear, creamy peaches, mangos and vanilla.

Zelma Long of Zelphi Wines in California was our consultant on this chardonnay.

Two hundred twenty two cases of our Roza Bergé chardonnay were produced. The wine was released September 1, 2002.