



## 2003 PAHLMAYER NAPA VALLEY CHARDONNAY

### TECHNICAL NOTES:

<b>Release Date:</b>	May 1, 2005	<b>Bottled:</b>	August 30, 2004
<b>Suggested Retail:</b>	\$70 per bottle	<b>Alcohol:</b>	14.9%
<b>Winemaker:</b>	Erin Green	<b>PH:</b>	3.74
<b>Harvest dates:</b>	September 13 to October 25, 2003	<b>Total Acidity:</b>	0.52
<b>Composition:</b>	100% Chardonnay	<b>Crushing Regime:</b>	100% Whole Cluster, Direct to Press
<b>Vineyard Composition:</b>	51% Atlas Peak, 32% Berlenbach, 10% Waters Ranch, 4% Ritchie, 3% Gemstone	<b>Fermentation:</b>	100% Wild, Native Yeast

### WINEMAKER NOTES:

The chardonnay in the 2003 vintage was harvested fairly late compared to the 2002 vintage. Our 2003 Napa Chardonnay is rich, complex and extractive with a nice balance. Lots of pineapples and citrus oils are combined with some minerality. The extended hang time produced a wine of great depth and richness which represents all of Pahlmeyer's efforts in making a world class Chardonnay.

The whole-cluster grapes were barrel-fermented on wild yeasts and aged in 100% new French oak barrels for 11 months. The wine also progressed through 100% malolactic fermentation.

### IN THE PRESS:

#### Robert Parker, *Wine Advocate* #157:

*The 2003 Chardonnay Napa reveals a Corton-Charlemagne-like earthiness and minerality, perhaps less fat and flesh than the Sonoma Coast bottling, but a full-bodied, rich personality. Aromas and flavors of pineapples, citrus oil, hazelnuts, and crushed rock/mineral-like characteristics are found in this long, defined Chardonnay. 95 points*

#### Stephen Tanzer, *International Wine Cellar*, May/June 2005:

*Hazy, unfiltered appearance. Bright, aromatic nose offers candied citrus peel and baking spices. Gives a sweeter and even lusher impression than the Sonoma Coast bottling, with very ripe flavors of peach and apricot. Very generous chardonnay with a firm edge of acidity. Shows a narrower range of flavors than the Sonoma Coast release but the flavors are deeper. Finishes quite long, with a flavor of apricot nectar. Turned thicker and drier as it opened in the glass. 91 points*

#### *Wine Spectator*, June 15, 2005:

*This elegantly styled wine shows layers of complexity, built around ripe apple, lemon-lime and a hint of custard, with a pretty touch of vanilla-scented oak. Ends on a refreshing note. (JL) 91 points*

### AVAILABILITY:

The Pahlmeyer 2003 Napa Valley Chardonnay is available beginning June 1, 2005 directly from the winery. For further information, please visit us at [www.pahlmeyer.com](http://www.pahlmeyer.com).