



2004 PAHLMAYER NAPA VALLEY CHARDONNAY

TECHNICAL NOTES:

Release Date:	June 1, 2006	Bottled:	August 31, 2005
Suggested Retail:	\$70 per bottle	Alcohol:	14.9%
Winemaker:	Erin Green	PH:	3.57
Harvest dates:	September 1 to September 30, 2004	Total Acidity:	0.596
Composition:	100% Chardonnay	Crushing Regime:	100% Whole Cluster, Direct to Press
Vineyard	52% Atlas Peak, 26% Waters	Fermentation:	100% Wild, Native Yeast
Composition:	Ranch, 12% Berlenbach, 10% Varozza		

For the 2004 vintage of our Chardonnay, we expanded our grower relationships to include another vineyard of old Wente clones. Yields were low to moderate overall. Our growing regime is paying off - our estate vineyards produced almost twice as much quality fruit in 2004 as they did in 2003. Harvested in September in whole clusters and sent directly to press, the fruit was fermented on wild, native yeasts in small, vineyard-source specific, lots. Each lot was then aged in 100% new French oak barrels for 11 months and progressed through 100% malolactic fermentation. Selection for the 2004 Napa Valley Chardonnay was made barrel by barrel with only the truly exceptional included in the final blend.

TASTING NOTES:

In the glass, the wine is a slightly hazy, golden color; a hint to its complex nature. The aromas are bright with citrus and tropical tones that broaden to include subtle mineral components. The first sip envelops the front of the palate with bright citrus flavors that expand through the mid palate to include ripe mango, pineapple, nutmeg, spice and creamy oak. While seemingly light, there is a depth to this wine that is seductive. Balanced acidity frames the flavors as they travel on the palate, providing a smooth finish that lingers well after you have taken your last swallow.

IN THE PRESS:

In the December, 2005, issue of the Wine Advocate, Robert Parker noted:

...The 2004 [Pahlmeyer] Chardonnay Napa Valley comes from four separate vineyards, but again from primarily old Wente clone (which gets my nod as the best Chardonnay clone in California, especially when it's low-yielding). The Napa Valley reveals a more golden color than the Sonoma Coast as well as a more evolved nose of lemon oil, tropical fruit, tangerines, and pineapple.

In the May/June 2006, issue of the International Wine Cellar, Steven Tanzer noted:

...Pale yellow-gold color. Slightly reduced nose opens to show tropical fruits, butterscotch, honey, smoke and clove. Lush and sweet on the palate, with an edge of acidity framing the exotic pineapple finish. Finishes with a hint of alcoholic warmth.

In the July 31, 2006, issue of the Wine Spectator, James Laube noted:

...Deliciously rich and creamy, offering tiers of fig, pear, hazelnut and a hint of marshmallow that spread out on the palate, revealing extra dimensions of depth and flavor nuances. Drink now through 2009.

AVAILABILITY

The Pahlmeyer 2004 Napa Valley Chardonnay will be available beginning June 1, 2006 either directly from the winery, or through our network of fine restaurants and retail merchants around the world. For further information, please visit us at www.pahlmeyer.com.

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