



2004 PAHLMAYER SONOMA COAST CHARDONNAY

TECHNICAL NOTES:

Release Date:	October 1, 2006	Bottled:	August 31, 2005
Suggested Retail:	\$70 per bottle	Alcohol:	14.9%
Winemaker:	Erin Green	PH:	3.65
Harvest dates:	September 1 to September 30, 2004	Total Acidity:	0.605
Composition:	100% Chardonnay	Crushing Regime:	100% Whole Cluster, Direct to Press
Vineyard		Fermentation:	100% Wild, Native Yeast
Composition:	100% Ritchie		

IN THE PRESS:

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

... The 2004 Chardonnay Sonoma Coast is produced from the old Wente clone planted in the Ritchie Vineyard, which is certainly turning out to be a fabulous grand cru site whether the wine is made by Pahlmeyer, Marc Aubert, or others. Displaying plenty of orange rind, buttered pineapple, and leesy brioche notes, it is a seductive, sexy, full-bodied, heady wine with tremendous richness as well as good underlying acidity. Like so many Sonoma Coast Chardonnays, it reveals a greenish hue to the light gold/straw color, which usually signifies a potentially long life. This cuvee should keep for 4-6 years.

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

...Healthy green-tinged yellow color. Ripe peach and nectarine perked up by flowers, minerals and citrus peel. Juicier in the mouth than the Napa Valley offering, with a strong nutmeg spiciness lifting the peachy fruit. I might have scored this wine even higher but for its very prominent oakiness, which gives the finish a faint bitterness today.

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

...Floral, honeysuckle aromas are joined by ripe pear, citrus and hazelnut flavors that are silky and elegant, finishing with good richness and a dash of nutmeg-laced oak flavor. Drink now through 2009.

AVAILABILITY

The Pahlmeyer 2004 Sonoma Coast Chardonnay will be available beginning October 1, 2006 through our network of fine restaurants and retail merchants around the world. For further information, please visit us at www.pahlmeyer.com.