



2003 Chardonnay
100% Estate Grown and Bottled
Production: 450 cases

Our 2003 Chardonnay is 100% Estate grown and bottled. The fruit for our Estate Chardonnay is grown on the highest elevations on our Ranch. Our "White Rock Terraces" are at 1400 feet receive a good amount of marine influence from the near by Pacific Ocean which helps the fruit achieve good acidity at harvest. These limestone-based soils of calcareous rock impart a wonderful mineral character to the wine and are very rare in California. Winemaker Bob Dunning ferments all the juice in small French oak barrels with 45% new barrels each year. The wine is also allowed to complete malolactic fermentation that adds structure, complexity and a wonderful creamy finish to the wine.

Tasting Notes:

Our 2003 Chardonnay is ripe and creamy with layers of pear, citrus, nutmeg and minerals, finishing with a nice touch of toasty French oak. This wine has great balance between fruit, oak and acidity and will age well for 3-6 years.

Harvest: September 9-15, 2003

Brix:24.5

PH: 3.32

TA .7g/100ml

Harvesting: All lots are "hand harvested".

Fermentation: 100% Barrel fermented

Yeast: D254, Cepage Chardonnay, VB1, Fermiblanc, Cote des Blancs.

Aged: 10 months in French oak.

New oak: 45%

Bottle aged for 6 months before release.

Please visit us in person at
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