



**DUNNING VINEYARDS**  
**2004 Chardonnay**  
**100% Estate Grown and Bottled**  
**Production: 525 cases**

Our 2004 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:**

**2004 Estate Chardonnay**

Our 2004 Chardonnay is ripe and creamy with layers of pear, citrus, nutmeg and minerals, finishing with a nice touch of toasty French oak. This vintage year produced a full bodied, rich wine with great balance between fruit, oak and acidity and a long generous finish. This wine will age well for 3-6 years.

Harvest: September 15, 2004

Brix:24.5

PH: 3.45

TA .6g/100ml

Harvesting: All lots are "hand harvested".

Fermentation: 100% Barrel fermented

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

Aged: 12 months in French oak.

New oak: 45%

Bottle aged for 6 months before release.

Please visit us in person at  
1953 Niderer Road Paso Robles, California 93446 (805) 238-4763  
on the web at: [www.dunningvineyards.com](http://www.dunningvineyards.com)  
Email: [info@dunningwines.com](mailto:info@dunningwines.com)