



bluecellars®

2004
california port

CHARDONNAY

Technical Notes

Vintage	2004
Composition	100% Late Harvest Chardonnay
Appellation	California, Monterey County
Vineyard	San Saba Vineyard
Harvest Brix	24.0
pH	3.56
TA	.72 g/l
Alcohol	18.8%
Retail	\$ 50.00



Winemaker's Notes

Precious and long awaited, this complex Chardonnay Port was aged more than four years in the barrel of which only 60 cases were produced. Using traditional Portuguese methods, the fruit is hand sorted, de stemmed, and gently crushed into open top fermenters with approximately 85% of the whole berries left to cold soak on the skins for 6 days. Fermentation is arrested at 11% and the wine is then pressed and allowed to age in neutral barrels. During the aging process, barrels are not topped-off to allow a tawny to develop which adds a nutty component to the wine.

Mature, vibrant, caramelized, and deep golden in color, this delicacy evokes intense aromas of white chocolate and creamy vanilla. Spiced pear complements, toasted coconut, vanilla bean and apricot nectar with a surprising dash of salt (from tears of joy?) make you feel like you're indulging in a rich, handcrafted nut brittle. The finish is a long and velvety smooth ride of caramel and roasted hazelnuts. After sipping a glass of this masterpiece, you'll hear the angels singing!