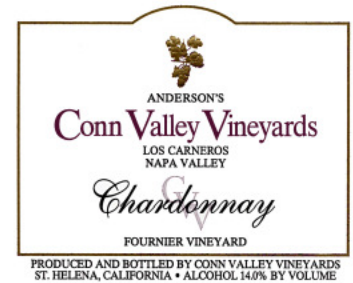




## 2004 Chardonnay



**Vintage:** 2004

**Color:** Light golden straw.

**Aroma:** Clean fruit with honeydew and pears in the back. With some spice and ripe apples as well.

**Taste:** A rich, elegant almost cream like style. A complex mouth texture that is well balanced between the fruit and oak. The acid, fruit and oak are in great harmony. Long finish and an aftertaste that leaves some honeysuckle.

**The Year:** The 2004 growing season was one of the fastest and earliest in history. The quality of fruit was excellent and the yield light. The season started with a warm spring, followed by a mild summer with extreme heat at the end. The flavors for 2004 are high quality and intense and the colors beautiful

**Harvest:** September 7, 2004  
Brix 26.0 pH 3.43 TA 0.60

**Fermentation:** 16 days in 100% new French oak barrels.

**Aged:** 13 months in French oak 60 gallon cooperage, on the lees for the first year.

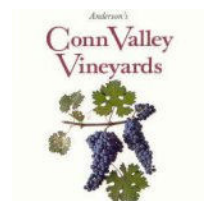
**Bottled:** May 26, 2005

**Released:** June 2006

**Varietal:** 100% Chardonnay

**Alcohol:** 15.7%

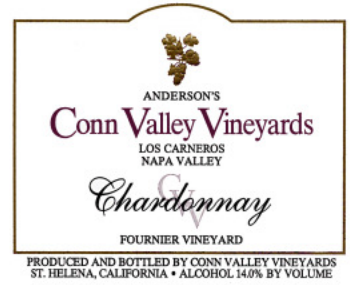
**Appellation:** 100% 2004 vintage, Napa Valley, California



# CONN VALLEY VINEYARDS



## 2004 Chardonnay



### NOTES

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