

SAWTOOTH

W I N E R Y

2000 CHARDONNAY

TASTING NOTES:

This wine has aromas of pear, apple, and ripe tropical fruit and creamy vanilla. Crisp acidity gives way to a full mouth feel and a long rich finish.

VINEYARDS: Sawtooth

FERMENTATION:

This wine was classically barrel fermented and surlee aged for 6 months in 1 year old French oak barrels.

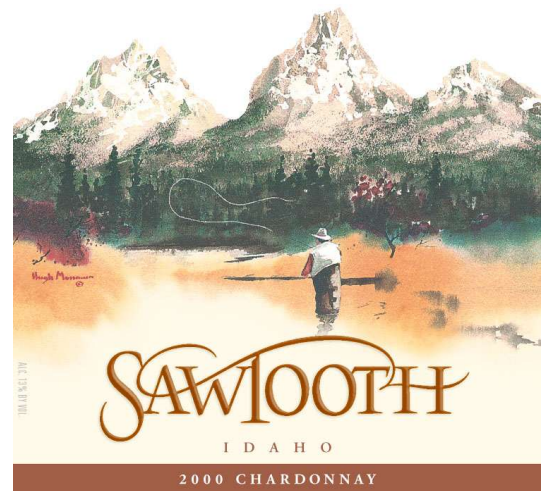
BLEND: 100% Chardonnay

CASES PRODUCED: 2800

RELEASE DATE: October 2002

STATISTICS

Alcohol: 13.2%
TA: .66
PH: 3.6
R.S.: <.1%



FOR MORE INFORMATION:

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