

SAWTOOTH

W I N E R Y

2001 RESERVE CHARDONNAY

TASTING NOTES:

Rich intense aromas of grapefruit, citrus, vanilla, and a hint of oak. It has a well-blanced mouth feel, rich fruit flavors, and a long clean finish.

VINEYARDS: Sawtooth

FERMENTATION:

This estate wine was whole berry pressed, then barrel fermented and aged for 9 months in new French oak barrels.

BLEND: 100% Chardonnay

CASES PRODUCED: 250

RELEASE DATE: January 2003

STATISTICS

Brix at Harvest: 23.8

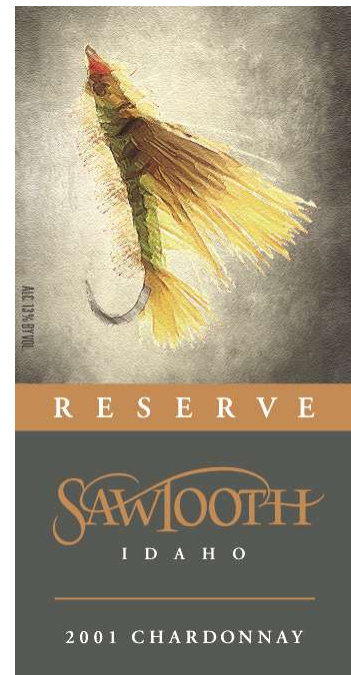
ML: 100%

Alcohol: 13.9%

TA: .62

PH: 3.5

R.S.: <.1%



FOR MORE INFORMATION:

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