



2000 CHARDONNAY DE MAYO VINEYARD



Bright tropical notes highlight this wonderfully youthful Chardonnay composed using fruit grown within California's Central Coast AVA. Frank and Heidi DeMayo own and lovingly farm this pristine patch in Livermore by coaxing forth only the finest personalities from their prized and historic Wente Clone vines. Our winemaker Gary Brookman then allows the fruit to shine further by the addition of only 53% malolactic fermentation in 20% new oak. In the end you've got a mouthful of vibrant green melon, caramelized apples & pie crust backed by lively acidity.

APPELLATION	<i>100% Chardonnay 100% DeMayo Vineyard</i>	ANALYSIS	<i>Alcohol 14.4% pH 3.52 TA .64</i>
HARVEST	<i>Sep 11, 2000 Picked 25.4 Brix</i>	PRODUCTION	<i>3600 Cases</i>
VINEYARD	<i>DeMayo Vineyard Livermore, California</i>	BOTTLED	<i>September 9, 2001 Released January 1, 2002</i>
BARREL AGING	<i>10 Months 20% New French Oak</i>	NOTES	
FERMENTATION	<i>100% Barrel Fermented 53% Malolactic</i>		

H I S T O R Y

Founded in 1998 by Dave Miner, President of Oakville Ranch Vineyards, along with his wife Emily and his parents, Ed and Norma, Miner Family Vineyards produces small lot, hand crafted wines using fruit from Oakville Ranch, Ed and Norma's vineyard and other carefully selected California vineyards. We produce limited quantities of Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah, Zinfandel, Sangiovese, Pinot Noir, Chardonnay, Viognier and Sauvignon Blanc using a combination of old world winemaking techniques and modern technology. The focus of our label is to produce high end, reserve style wines that reflect the unique characteristics of individual vineyards or "terroir" where specific varietals grow best.