



BELL

WINE CELLARS

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Chardonnay 1999

Aleta's Vineyard

Yountville

Vineyard

Our Chardonnay grapes are estate grown on the winery's vineyard in Yountville approximately one mile south of the Yountville Hills. Yountville enjoys the early morning fog and cool growing conditions of the maritime influenced southern Napa Valley, whilst the early receding fog gives us more sunlight and warmer daytime temperatures than the more southerly Carneros region. Our warm summer daytime temperatures and cool evenings result in grapes with rich fruit flavors and an excellent acid balance.

Vinification

Grapes were gently crushed directly to press, settled, racked, inoculated with M2 yeast and cold fermented to retain the full varietal character of the grapes. Chilled and racked to barrel at 16 degrees-Brix, the wine completed fermentation in the barrel and was aged on the yeast lees (sur lies) for 7 months. The wine is 100% malo-lactic fermentation and was aged in 50% new French oak. The wine was cold stabilized, bentonite fined and was filtered prior to bottling. The resulting wine received three months of bottle age prior to release.

Vintage Notes

The 1999 vintage followed a long, cool growing season. Cold temperatures in the spring delayed bud break, and continued cool temperatures through summer delayed veraison and ripening. The long, cool growing season resulted in fruit with excellent color, acidity and fruit flavors. A rain free harvest resulted in some of the finest grapes I have seen in my 22 vintages in Napa.

Tasting Notes

Our Chardonnay, pale straw in color, is 100% barrel fermented and aged sur lies for 7 months. With bright acidity and vanilla oak flavors, this wine has a concentrated fruit character, an appealing mouth feel and a lingering finish. This wine is a delightful accompaniment to all fish and pasta dishes, or as an aperitif.

Technical Analysis:

Varietal:	Chardonnay, 100%
Source:	Yountville, Napa Valley
Harvest Sugar	22.4 Brix
Harvest Acid	0.53 gm/100ml
Total Acid	0.59 gm/100ml
pH	3.54
Alcohol	13.5%
Aging	7 months in oak
Bottle Date	June 2000
Production	96 cases

<p>HARVEST DATE: OCTOBER 5, 1999 SUGAR AT HARVEST 22.4 BRIX ACID AT HARVEST 0.53GM/100ML PH AT HARVEST 3.51 BARRELS 7 MONTHS, 50% NEW FRENCH OAK; ALCOHOL 13.5% ACID 0.59 GM/100ML; PH 3.54 BOTTLING DATE: JUNE 15, 2000</p> <p>BOTTLE NUMBER OF 2,800</p> <p>ALCOHOL 13.5% BY VOLUME</p>	<p>1999</p> <p>BELL</p> <p>CHARDONNAY</p> <p>Aleta's Vineyard Yountville</p>	<p>THIS SINGLE VINEYARD CHARDONNAY IS PRODUCED FROM ALETA'S VINEYARD IN YOUNTVILLE. PALE STRAW IN COLOR, THIS WINE IS 100% BARREL FERMENTED AND AGED SUR-LIES. WITH BRIGHT ACIDITY AND VANILLA OAK FLAVORS, THIS WINE HAS A CONCENTRATED FRUIT CHARACTER, AN APPEALING MOUTH FEEL AND A LINGERING FINISH.</p> <p>707-944-1673 WWW.BELLWINE.COM</p> <p>PRODUCED AND BOTTLED BY BELL WINE CELLARS, YOUNTVILLE, CALIFORNIA</p>
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