



CHARDONNAY

HARVEST REPORT:

The 2004 vintage benefited from good rains during winter and the beginning of spring. This allowed the soil to regain its water reserves after the unusually hot and dry 2003 vintage. Summer was characterized by average temperatures and sufficient humidity levels which permitted slow and steady vine development. Harvest took place across most of the Languedoc-Roussillon region during a warm and sunny September. This balanced heat allowed the grapes to reach ideal maturity and yielded wines characterized by delightful ripe fruit aromas and concentrated full fruit flavors.

WINEMAKER NOTES:

Grapes for our 2004 Red Bicycleette™ Chardonnay were grown in the Limoux area of the Western Languedoc, close to the foot-hills of the Pyrenees Mountains. The blending of grapes from vineyards located at differing altitudes results in a wine rich in flavor and aroma. The 2004 harvest produced Chardonnay grapes characterized by ripe pear and peach fruit, with a hint of white flowers and toasty vanilla notes.

Red Bicycleette Chardonnay grapes were handpicked, destemmed, and transferred directly to the press. Twenty percent of the wine was fermented in new French oak barrels for a full, rich mouthfeel with the balance of the blend fermented in stainless steel tanks. Roughly half the wine underwent malolactic fermentation. Prior to bottling, individual components were rigorously selected, blended, then fined and filtered.

TASTE PROFILE

Color:	Brilliant, straw gold
Bouquet:	Aromas of peach, honey, and vanilla floral notes with hints of toasted oak
Palate:	Medium-full, creamy texture with lightly enhancing mineral notes
Finish:	Warm acidity results in a cleansing, but lingering fruit

SUGGESTED PAIRINGS:

Shellfish, poultry, and veal dishes with butter-based sauces

Grape Source:	Limoux, France
Varietal Content:	Chardonnay
PH:	3.5
Residual Sugar:	0.50g/100mL
Titrateable Acidity:	0.55g/100mL
Alcohol Level:	13%



For additional information, visit our website at www.redbicycleette.com.