Our 2003 Chardonnay is 100% Estate grown and bottled. The fruit for our Estate Chardonnay is grown on the highest elevations on our Ranch. Our “White Rock Terraces” are at 1400 feet receive a good amount of marine influence from the near by Pacific Ocean which helps the fruit achieve good acidity at harvest. These limestone-based soils of calcareous rock impart a wonderful mineral character to the wine and are very rare in California. Winemaker Bob Dunning ferments all the juice in small French oak barrels with 45% new barrels each year. The wine is also allowed to complete malolactic fermentation that adds structure, complexity and a wonderful creamy finish to the wine.

Tasting Notes:

Our 2003 Chardonnay is ripe and creamy with layers of pear, citrus, nutmeg and minerals, finishing with a nice touch of toasty French oak. This wine has great balance between fruit, oak and acidity and will age well for 3-6 years.

Brix:24.5
PH: 3.32
TA .7g/100ml
Harvesting: All lots are “hand harvested”.
Fermentation: 100% Barrel fermented
Yeast: D254, Cepage Chardonnay, VB1, Fermiblanc, Cote des Blancs.
Aged: 10 months is French oak.
New oak: 45%
Bottle aged for 6 months before release.

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