



DUNNING VINEYARDS
2005 Chardonnay
100% Estate Grown and Bottled
Production: 525 cases

Our 2005 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.

In the 2005 vintage, 50% of the barrels are new with medium plus toast. The wine is also allowed to complete malolactic fermentation that adds structure, complexity and a wonderful creamy finish to the wine.

Tasting Notes:

Our 2005 Chardonnay is ripe and creamy with layers of pear, citrus, nutmeg and minerals, finishing with a nice touch of toasty French oak. This vintage year produced a rich, full bodied wine with great balance between fruit, oak and acidity and a long generous finish. This wine will age well for 3-6 years.

Harvest: September 16, 2005

Brix:24.8

PH: 3.43

TA .62g/100ml

Harvesting: All lots are "hand harvested".

Fermentation: 100% Barrel fermented

Yeast: D254, CY3079, Cepage Chardonnay and Fremicru.

Aged: 12 months in French oak.

New oak: 50%

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