



MAZZOCCO
S O N O M A

2004 CHARDONNAY
Reserve
Sonoma County

Floral aromas excite the nose with iris, apple blossoms and hints of chamomile. Rich butterscotch and caramel with dabs of cinnamon greet the mid-palate to reveal great oak integration and a crisp spicy finish.

TECHNICAL DATA

HARVEST	October 5, 4 tons per acre, 25° Brix
FERMENTATION	The grapes were hand-harvested and the juice was barrel fermented in 60% new French oak barrels for 18 months sur lees. Fifty percent of the wine underwent malolactic fermentation.
COMPOSITION	100% Chardonnay
ANALYSES	pH 3.36 Acidity .76 grams/100 ml Alcohol 14.9% Sugar .15%
PRODUCTION	250 cases
CELLARING	Recommended cellaring time 1 to 5 years Optimal storage temperature 55-60 F (13-16 C)