



**MAZZOCCO**  
S O N O M A

**2005 CHARDONNAY**

*RESERVE*  
*Stuhlmuller*  
Alexander Valley

Aromas of butterscotch, honey and key lime intrigue the nose while ripe, round and juicy flavors of pears, figs and sweet tangerine notes coat the palate. This chardonnay is backed by a long, creamy finish with hints of vanilla and Chamomile blossoms.

**TECHNICAL DATA**

**VINEYARD DETAILS**

*Soil profile:* Situated along the banks of the Russian River in the Alexander Valley, the soil consists of clay loam underlain by gravel allowing for great drainage.

*Aspect:* Southwestern

*Elevation:* 170 feet

*Year Planted:* 1982 & 1991

*Clone:* 4 & field selection

*Rootstock:* AXR & 5C

*Trellis:* Cordon

**HARVEST** October 10, 2005

**FERMENTATION** The grapes were hand-harvested and the juice was barrel fermented in 65% new French oak barrels for 22 months sur lees utilizing indigenous yeast. Sixty-six percent of the wine underwent malolactic fermentation.

**COMPOSITION** 100% Chardonnay

**ANALYSES**

|         |                  |
|---------|------------------|
| pH      | 3.33             |
| Acidity | .68 grams/100 ml |
| Alcohol | 14.4%            |
| Sugar   | .13%             |

**PRODUCTION** 500 cases

**CELLARING** Recommended cellaring time 0 to 4 years  
Optimal storage temperature 55-60 F (13-16 C)