

BRAMARE

CHARDONNAY

MARCHIORI VINEYARD



Varietal	100% Chardonnay
Vintage	2004
Harvest date	March 22
Appellation	Perdriel, Mendoza, Argentina

VINEYARD

Name	Marchiori Vineyard Owner: Nico Marchiori
Location	19 miles south of the city of Mendoza, at the corner of Route 7 and Calle Cobos
Altitude	2,900 feet above sea level
Vine age	14 years
Soil	Upper strata of grey and white clay and sandy loam; gives way to substrata of gravel and stone. Low in organic material; alluvial; very well-drained
Site	Southeast sun exposure; semi-desert climate; at the foot of the Andes Mountains
Harvest	Hand-harvested grapes; cold; 24.4° Brix
Yield	2.7 tons/acre
Growing season	Conditions were optimal throughout the 2004 growing season. Rain in early spring followed by cool, dry conditions resulted in an even crop set. The fruit ripened over a summer of warm days balanced by cool evening temperatures. Rain late in the season provided for a challenging harvest but careful attention to the grapes resulted in a wine of power and concentration

WINEMAKING

Press	Whole-cluster
Primary Fermentation	Barrel fermented with indigenous yeasts; 11 months to completion
Secondary Fermentation	Concurrent native malolactic fermentation in barrel; 2 months to completion
Aging	10 months in French oak barrels; 51% new
Bottling	April 2005; unfiltered and unfiltered

TASTING NOTES

Appearance	Deep yellow-gold
Nose	Stone fruit, kumquat and orange peel
Palate	Big, generous and beautifully integrated flavors of tropical fruit, mandarin orange and almond pastry linger in the mouth, leading to a long, spicy finish

Cases imported	400
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