



TAYLOR FAMILY VINEYARDS 2003 HILLSIDE CHARDONNAY

Our Roots

We're not like most other Napa Valley wineries. We're not concerned with being flashy and slick. We focus on two all-important basics: family and quality.

We like to make our wines like we live our lives – in balance. Our number one priority is family. Together as a family, we planted our 9-acre vineyard in the Stags Leap District's characteristic volcanic soil on our hands and knees in 1980. Our family's consistent hard work since then has yielded some pretty amazing fruit, which we work to make sure shines through in our wines. Our Hillside Chardonnay is a balanced expression of our winemaker's skill and our vineyard's quality.

After years of selling our grapes to Pine Ridge, in 2002 we decided to keep the fruits of our family's labor and craft them into wines that would proudly bear our family name. We're glad we did. We burst with pride whenever we see friends and their families enjoying Taylor Family Vineyards wines.

Our Wine

The 2003 vintage is the second vintage of wines from Taylor Family Vineyards. Jerry Taylor is a classic "old time, salt of the earth" farmer whose love for working the land runs deep in the blood of his whole family. As their winemaker, I strive to strike a balance between fruitiness and complexity. My goal is to always express the fruit of their vineyard first: why work hard in the vineyard only to mask the true beauty with cellar practices? Once harvested, I gently use all the tools at my disposal to shape and complement the wine, balancing malolactic fermentation, surlies aging, and French oak cooperage, both new and old. The 2003 Chardonnay is a full-bodied golden-straw colored wine with aromas of honey, green apple, and melon, with undertones of lemon zest, mango, vanilla, and toast. The body of the wine is rich and supple, filling the mouth with classic varietal flavors. It possesses a rich, full entry that carries through the fruit from the nose. This builds to an extremely long lingering finish with full fruit flavors. This wine is best served between 58°F and 65°F and is very food friendly; enjoy with traditional chicken, fish, or pasta with cream sauces or try it on a hot summer day with some prosciutto and cheeses.

- Andrew T. Schweiger, Winemaker

Our Wine's Details

Appellation:	Napa Valley Stag's Leap District
Varietal:	100% Chardonnay
Cases Produced:	310
Harvest Date:	September 13, 2003
Brix at Harvest:	25.8
TA:	.365
pH:	3.38
Release Date:	Jan 2005
Price:	<u>\$34.00</u>