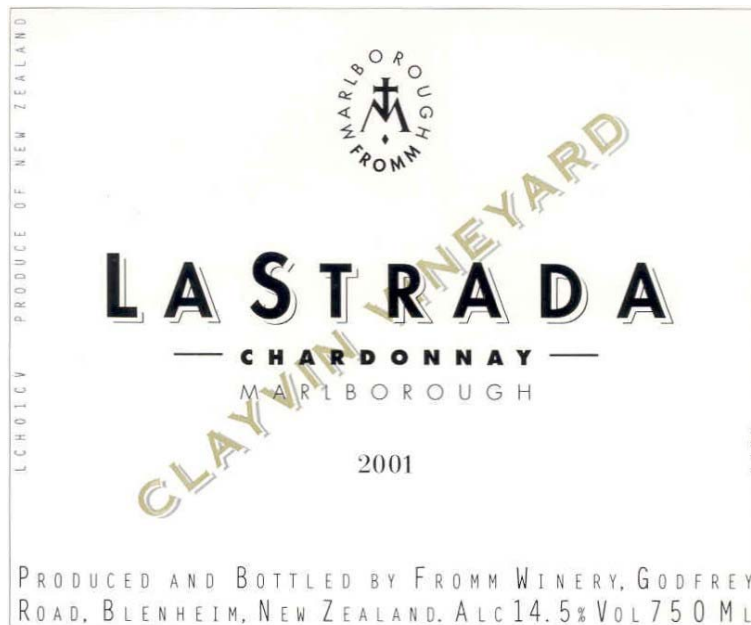




La Strada Clayvin Vineyard Chardonnay 2001



Grape variety	100% Chardonnay
Bottled	April 2003
Cellaring potential	2010
Winemaker	Hätsch Kalberer

Wine analysis	Alcohol	14.5%
	Total acidity	6.0 g/l
	pH	3.21
	Residual sugar	less than 1 g/l

Comment In previous years, this single vineyard Chardonnay was offered under our Reserve label. Made from the Mendoza clone, "wild" yeast fermented and aged exclusively in second year or older barrels, this wine is a continuation of the distinct Fromm style of recent years. The absence of new wood, the low acidity and low pH after full malo-lactic fermentation and the vineyard related mineral character all add to the finesse and textural quality of this firm and complex wine. Following our minimal interference approach, it took nearly two years for this wine to complete its malo-lactic fermentation. The wine was bottled on Easter Monday 2003.

Short description Complex, multi-layered nose, restrained and focused. The palate is rich and opulent with firm texture and a long tight finish. More a "terroir" than a varietal expression. (June 2003)