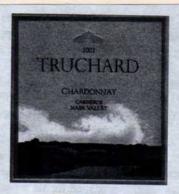




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Truchard

The 2001 Chardonnay, Carneros, \$30, was barrel fermented and aged for 10 months sur lie with battonage in French oak, 33% new. Thirty percent of the wine completed malolactic fermentation. It has a sweet bouquet of steamed asparagus, hazelnut, and creamy apple. Flavors of lime and creamy apple predominate with hints of pear and fig and finish mediumbroad and truncated. Nice.