Toad Hollow Vineyards

2000 Chardonnay, Francine's Selection, North Coast

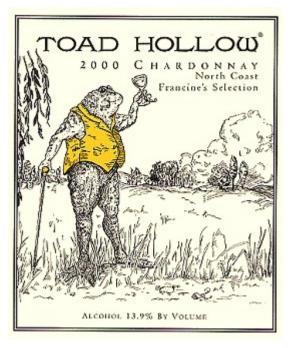
For several years we have been experimenting with a particular style of Chardonnay that we're fond of. Fortunately, you are too. Together, we have been doing battle with the Big Creamy Chardonnays that are supposedly meant to be consumed with food. Most of those Chardonnays are total disasters when it comes to balance, subtleties, and the free association of the potential joys of this delightful fluid, regardless of which food we're enjoying.

So we started a crusade, which takes us into the dangerous alleys and byways of a very understated fruit. Our Chardonnay is complex though totally simple in that we crush it and ferment it ever so gently for as long as we feel necessary.

Simplicity is the key to quality. We feel that too many Chardonnay producers clutter up what might be a beautiful candidate for a well drawn, and intriguing Chardonnay by overcompensating it. We very much want to keep our Chardonnay lean and understated, allowing the fruit to shine through, allowing a good representation of what we feel is our best foot forward.

We feel we are on very secure ground when it comes to producing a Chardonnay that people will enjoy ... after all, Michelangelo didn't clutter up David with too many folds and garments that were extraneous, just the bare representation that something totally pleasurable was occurring.

Without further explanation or meddling with the body of work, that is what we hope you find in the Toad Hollow Chardonnay ... the purity of the wine, the purity of expression that only amplify what you are drinking.



Pertinent facts:

Alcohol: 13.9% RS: 0.17%

TA: 0.49 g/100ml

pH: 3.64

60,000 cases produced

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