



TOAD HOLLOW

2001 Chardonnay, Francine's Selection, North Coast

- Seven months in all STAINLESS STEEL TANKS. No wood!
- 100% malolactic fermentation, and left on the lees for six months. This was done to maintain the acidity and to give the wine the complexity in the middle we desired.
- The vineyards in the blend come from Sonoma County (50%) and the Potter Valley in Mendocino County (50%).
- The alcohol is 13.8% ... but due to the balance of the fruit versus the acidity you don't taste the "heat" that would normally be expected.
- 60,000 cases were produced in the same fashion as the '93 vintage (our first), of which we produced 3,000 cases. We feel that the wine is every bit as good as our best vintage to date, our 1994.
- We are now drinking our '95 vintage Chardonnay (because we drank all of our 1994). The wines are long-lived, and are remarkable at our price!
- The wine exhibits flavors of pear, mango, and ginger on the palate with a toasty, creamy, vanilla, and citrus finish.

As in all of Toad Hollow's wines the wine is clean and varietally correct. TASTE THE FRUIT AND NOT THE FLUFF!

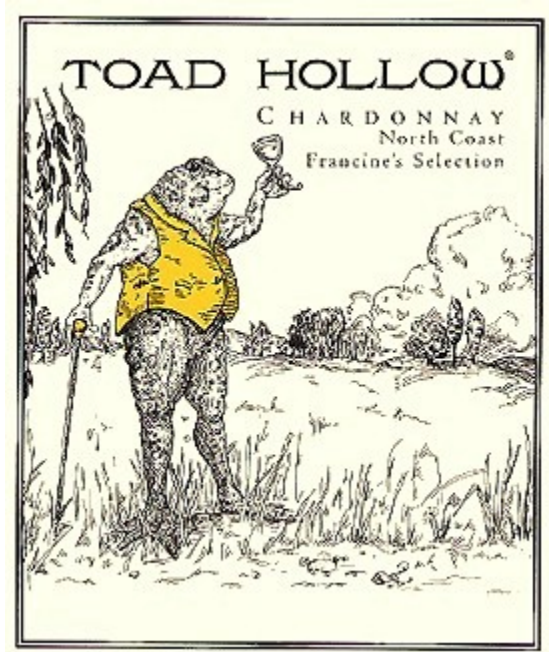
Alcohol: 13.8% by volume

Total Acidity: 0.51 g./100 ml.

pH: 3.60

Residual Sugar: 0.23% by volume

60,000 cases produced



Toad Hollow Vineyards

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