

# LIVINGSTON MOFFETT

## 2004 GENNY'S VINEYARD

### Carneros Chardonnay

PHILOSOPHY:	From the use of natural yeast & modest amount of oak, extended sur lees aging and bottling without filtration and fining, our wine making style favors minimal intervention. The resulting wine has wonderful varietal integrity, flavor intensity, complexity and structure which express the grape rather than the ego of the winemaker.
VINEYARD:	Genny's Vineyard is located in the Carneros region of the Napa Valley and is planted to both Robert Young and Dijon clones. The grapes provide the ingredients for a deft balance of fruit, acid and mineral.
HARVEST DATE:	September 20th
TONS PER ACRE:	3.75 tons per acre
BRIX:	24.2
ALCOHOL	14.1%
BLEND:	100% Chardonnay
PRODUCTION:	438 cases - 12/750ml
WINEMAKER:	Marco DiGiulio
BARREL AGING:	15 months in French oak (75% new barrels)
PRODUCTION NOTES:	The wine was barrel fermented with natural yeast, aged sur lees for 12 months, followed by an additional 3 months barrel aging (in neutral barrels).
TASTING NOTES:	This wine is delightfully rich with great aromas of fig, hazelnut and pear. The palate shows hints of apple and pear with some spicy oak. The acidity carries the long complex finish.

Livingston Moffett Winery  
PO Box 607 St. Helena, CA. 94574 (707) 965-3694 office (707) 965-2058 fax  
[livingstonwines.com](http://livingstonwines.com)