

LIVINGSTON MOFFETT

2000 GENNY'S VINEYARD

Carneros Chardonnay

PHILOSOPHY:	From the use of natural yeast & modest oaking, extended sur lee aging and bottling without filtration and fining, John Kongsgaard's wine making style favors minimal intervention. The resulting wine has great varietal integrity, flavor intensity, complexity and structure -an expression of the grape rather than the ego of the winemaker.
VINEYARD:	Genny's Vineyard is located in Carneros and has two different clones planted both Wente and Dijon. The grapes provide the ingredients for a deft balance of fruit, acid and mineral.
HARVEST DATE:	September 27
TONS PER ACRE:	4.5 tons per acre
BRIX:	25
ALCOHOL	14.4%
BLEND:	100% Chardonnay
PRODUCTION:	700 cases
WINEMAKER:	John Kongsgaard & Marco DiGiulio
BARREL AGING:	18 months in French oak (80% new barrels)
PRODUCTION NOTES:	The wine was barrel fermented with natural yeast, aged sur lees for 8 months, followed by an additional 10 months barrel aging (in neutral barrels).
TASTING NOTES:	Dark straw color with rich aromas of melons, pear, honey and toasty oak. The palate is full bodied with lots of fruit, oak and acidity. Genny's Vineyard displays great balance and depth.