

Spelletich Cellars

2002 Ghisletta Chardonnay

100% Napa Valley Carneros Chardonnay from the Ghisletta Vineyard

- 100% Direct to press
- Barrel Fermented in French and Hungarian oak
- Sur Lie Aged: 12 Months
- Total Production: 700+ cases

Rich, Ripe and Refreshing

Keen focus of fruit with superb balance and length. Powerful aromas of orange blossom fill the room. The bold natural oak jumps out this year. Expressive pears, apples, pineapple, kiwi, banana, spices and complex minerality charge out of the glass and continue on your palate. A hint of vanilla toast, cinnamon, nutmeg and custard add to the intricate mouth appeal.

This delicious chardonnay is tantalizing, has backbone and the courage to taste like Chardonnay. The active ingredient in this wine is the sustained intensity of fruit, complexity and poise. A chardonnay that does not lose, but sustains its intensity given time in the glass and expands yet further with food.

Our chardonnay is made to enhance a variety of foods, be lively on your palate and offer ageing potential. Sip with shrimp or lobster bisque and feel it broaden on your palate. Please serve chilled (verses cold) and allow the wine to open up in the glass. Don't be afraid to utilize the full range of this wine throughout a multi course meal and its compatibility with exotic spices.

This stylish chardonnay is the eighth commercial vintage for owners and winemakers Barbara, Timothy and Kristen Spelletich.