



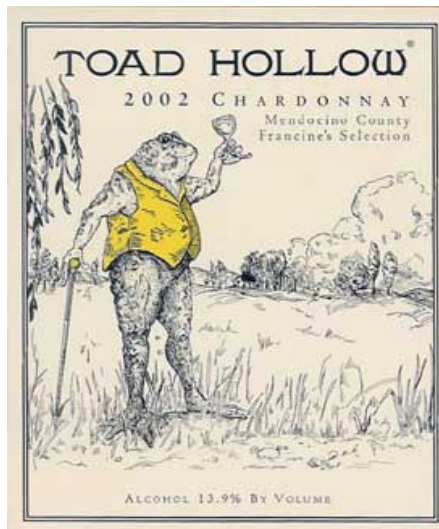
# Toad Hollow Vineyards

## 2002 CHARDONNAY FACT SHEET

### *10th Anniversary Vintage*

#### Heading

- Nine months in all STAINLESS STEEL TANKS. NO WOOD!
- 100% malolactic treatment and was left on the “lees” for (8)eight months. This was done to maintain the acidity and to give the wine the middle mouth complexity desired.
- The vineyards used are 90% Mendocino County and 10% Sonoma County.
- The residual sugar is less than 0.2% (DRY).
- Alcohol is 13.76%....but due to the balance of Fruit VS. Acid, you don't taste the “heat” that would be expected from this level of alcohol.
- 42,000 cases produced in the same fashion as the '93 vintage (our first) of which we produced 3000 cases. And we feel that the wine is every bit as good as our best vintage to date ('94).



- We are now drinking our '95 vintage Chardonnay (because we drank all of our '94). The wines are long lived, especially at the price point.
- The wine exhibits flavors of pear, mango, and ginger on the palate and a toasty, creamy, vanilla and citrus finish.
- As in all Toad Hollow wines, the wine is clean and varietally correct, minimal interaction: TASTE THE FRUIT AND NOT THE “FLUFF”!