

**Sequoia Grove Vineyard****2005 Chardonnay
(Carneros ~ Los Carneros)**

Long famous for its Cabernets, Sequoia Grove can also claim to make stunningly delicious Chardonnay. The grapes were sourced from the Beckstoffer and Haire vineyards in the Chardonnay-rich Carneros District and were amongst the largest harvests in history. "In my winemaking I strive for balance and varietal character to come through. I don't get carried away with the big, high-alcohol wine trend that influences much of the industry today. I strive for richness and balance from start to finish. This is the way I make wine," says [Michael Trujillo](#), winemaker at Sequoia Grove. And with naturally lower sugars and a higher

than normal acidity, Trujillo was blessed with fruit that massaged his style.

The lip smacking acidity is checked by no secondary malolactic fermentation. After a stay in stainless steel tanks, some French oak barrel aging lent a subtle touch of wood and a creamy vanilla. The nose hints of those low acid white peaches and the flavors on the tongue hint at citrus, pear and almond. Without the blanket of oak normally found in many California Chardonnays, the Sequoia Grove still has a rich mouthfeel followed by the acid-tinged finish. And if my tongue could speak it would say, "Yes, Yes, Yes, I want more. Give it to me Michael, Give it to me. Yeah baby." ...But my tongue can't speak, it's too busy finishing the rest of the bottle.

Reviewed May 3, 2007 by [Michael Lasky](#).

THE WINE

Winery: [Sequoia Grove Vineyard](#)

Vintage: 2005

Wine: Chardonnay

Appellation: [Carneros ~ Los Carneros](#)

Grape: [Chardonnay](#)

Price: \$20.00

THE REVIEWER**Michael Lasky**

APPELLATION AMERICA's Senior Editor, Michael Lasky, has been writing about food and wine for over 20 years. His work has appeared in national magazines such as *Playboy*, *Esquire*, *GQ*, and *Parade*, and newspapers such as *The New York Times*, *USA Today*,

Newsday, and the *San Francisco Chronicle*. His wine reviews focus on the aroma, taste, and visual appeal of what's in the glass. He is decidedly not a wine snob and prefers to describe its virtues in conversational prose that speaks to everyone from wine neophytes to veteran connoisseurs. He only reviews delicious wines.