



90 Points
The Wine Advocate
August 29, 2005

Travis Chardonnay 2003

"...this 2003 represents a terrific bargain in unfiltered, unoaked Chardonnay. Fermented with natural yeasts and cropped at under two tons of fruit per acre (amazingly, this wine did not go through malolactic fermentation), this 2,500-case cuvée reveals a touch of haze (a result of being unfiltered) along with precise pear, honeyed citrus, unfiltered) along with precise pear, honeyed citrus, surprising richness, layered, brioche-like notes, a luscious texture, good underlying acidity, and tremendous purity, this beautiful Chardonnay demonstrates what can be achieved with high quality, naturally fermented and bottled fruit that sees no oak. It is puzzling why so few California wineries follow this route. Drink this offering over the next 1-2 years."

www.handpickedselections.com