

**Mayacamas Vineyards****2004 Chardonnay
(Mount Veeder)**

The last Mayacamas Chardonnay I recommended on this site was Bob Travers' 2000 that was re-released last year. It showed only a slight bit of oxidation, which is expected from an older Chardonnay; but which only adds complexity to the wine. Travers' '01 Chardonnay, re-released this year, shows a bit too much oxidation and is on the decline. But the latest release (Travers' wines are usually held-back, a lost practice in California, because they are almost all long-lived), the 2004, will

hold up for about five more years, which will be shorter-lived than the '00.

The latest Chardonnay from this European-style American winemaker, from his 2,000-foot high, dry-farmed vineyard, is still holding in its essence. But on the palate it's beautifully balanced with some elegance and lemon-lime zest undertones. Hold onto it for a couple of years and then drink it through about 2012.

The oak regimen for Travers' Chardonnays are usually the same year-to-year. It's held in 1,000-gallon American oak tanks for six months and then placed in smaller, mostly used, French oak barrels for another year without malolactic fermentation or sur-lie aging. The stated alcohol is a bit higher than usual, creeping up to 14.5 percent. There were just over 1,000 cases produced.

Reviewed August 23, 2007 by [Alan Goldfarb](#).

THE WINE

Winery: [Mayacamas Vineyards](#)

Vintage: 2004

Wine: Chardonnay

Appellation: [Mount Veeder](#)

Grape: Chardonnay

Price: \$35.00

THE REVIEWER**Alan Goldfarb**

Alan Goldfarb has been writing about and reviewing wine for 17 years. His reviews have been published in the *St. Helena Star*, *San Jose Mercury*, *San Francisco Examiner*, *Decanter*, and *Wine Enthusiast*, among others. Not once has he used a point system, star system, or an iconic symbol to quantify a wine. What counts in Mr. Goldfarb's criteria when judging a wine is: how it tastes in the glass; is it well-constructed; its food compatibility; and presence of redeeming regional attributes.