

**Domenico Wines****2005 Chardonnay, Barrel Fermented
(Santa Cruz Mountains)**

This is the richer cousin to Domenico's [Stainless-fermented Chardonnay](#) produced from fruit off the same vineyard in Aptos (Terra Bella Vineyard). Here the oak is the story the entire way: this wine has richness and depth and sweet butteriness that the other Chardonnay does not.

And frankly, it's all a matter of taste. In automotive terms, this Chard is the Porsche Cayman, where the other is the Volkswagen Touareg. It's also a matter of cost. This wine is more than half again the price of the unoaked version. So, indeed, you are paying for the winemaker's barrel regimen. Is it worth it? Well, that again is a matter of taste. If you prefer the sweet creaminess of barrel fermentation, accompanied by the definitive reduction in acid, then you would lean towards this one. If you want to indulge in a seafood risotto, this is the perfect foil. If dessert is more your leaning, a butterscotch crême brulee or a pecan pie, or even an apple caramel tart would be suitably divine. Just don't go near a briny seafood thing. That's what unoaked wines are for. To be fair, this is the rich, buttery Chard that the California cocktail set is still demanding – it can work with baked brie in a buttery crust, topped with apricot-mango chutney like nothing else going. And that might be just the most perfect pairing of all. Cases: 142

(Alc: 14.9%, Retail: \$35)

Reviewed May 8, 2007 by [Laura Ness](#).

Other Awards & Accolades

Silver Medal - 2006 Santa Cruz Mountains Competition

Bronze Medal - 2007 San Francisco Chronicle Wine Competition

Bronze Medal - 2006 Grand Harvest Awards

THE WINE

Winery: [Domenico Wines](#)

Vintage: 2005

Wine: Chardonnay, Barrel Fermented

Appellation: [Santa Cruz Mountains](#)

Grape: Chardonnay

Price: \$35.00

THE REVIEWER**Laura Ness**

A wine writer and wine judge for major publications and competitions around the country, Laura Ness likens wine to the experience of music. She is always looking for that ubiquitous marriage of rhythm, melody, and flawless execution. What is good music? You

know it when you get lost in it. What is good wine? It is music in your mouth.