



Napa Valley Estate Chardonnay **Vintage 2007 – our 22nd flight**

Our Chardonnay is grown in the Carneros region, benefitting from morning fog and evening breezes from San Pablo Bay. Taking full advantage of the outstanding vintage, our Winemaker, Geoff Gorsuch, crafted a wine that's loaded with fruit, crisp and clean on the palate with a smooth, creamy texture.

Winemaker Notes

Geoff cold fermented half of the wine, and barrel fermented and aged the other half sur lie to create our signature-style, food-friendly Chardonnay.

- **Flavor profile: Bright and fragrant with green apple, Asian pear, vanilla and pineapple**
- **2007 Vintage: Textbook growing season yielding small, flavorful berries with outstanding balance**
- **Drink now and through: 2012**

Food Suggestions

Our crisp Chardonnay complements the richness of shellfish, salmon or Brie, but is an equally delicious partner for poultry, game birds or cream-based pasta dishes. Try it with Colleen's recipe for **Pasta with Shrimp and Artichokes**.

Technical Notes

- Total Cases: 1547
- Appellation: 100% Carneros
- Component: 100% Chardonnay
- Alcohol: 13.8%
- Barrel Fermented: 50%
- French Oak 90%
- American Oak 10%
- Oak Aging: 8 months
- Harvest date: September 19, 2007
- Bottling date: June 2, 2008

