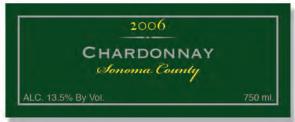
Uncorking centuries of artisan excellence.





Appellation: Sonoma County

Vineyard: Field Blend

Harvest: September 2006

Brix: 24.5°

Blend: 100% Chardonnay

Alcohol: 13.5%

pH: 3.66

Retail Price: \$22.00

Cases Produced: 110

Release Date: March 2008

Winemakers Notes:

With its impressive range of flavors and aromas, this Chardonnay is a quintessential bottling of the grape that wins much acclaim in Sonoma County. Here the cool mornings and sunny afternoons promote optimal flavor development and a refreshing crispness in the wine.

Irresistible aromas of pear and pineapple swirl around mouth-watering notes of green apple. Hints of delicate honeysuckle flow to richer tones of roasted cashews.

Dynamic flavors of Meyer lemon and green apples evolve into a tropical fruit mélange. The finish flows and swells, lingering with layers of light toast, sweet cream butter and baked pineapple. A superbly balanced Chardonnay, with the zesty fruit and long finish that make this wine so popular.

