



Chardonnay Reserve 2007

We love the Chardonnay from the cool Monterey County. This is predominately from three coastal vineyards in Monterey with a touch from our Blind Faith vineyard. For the Reserve wines, we select lots that stand out in the cellar that have aging potential and more intense characters. Fifty percent of the wine was barrel fermented and left sur lie. This wine has green apple aromas coupled with a buttery bouquet enhanced by the oak and vanilla components from aging in small French oak barrels. Always a treat with rich seafood dishes and creamed soups. Serve slightly chilled.

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| Harvest Sugar | 24.7° Brix |
| pH | 3.60 |
| Total Acidity | .77 g/100ml |
| Alcohol | 14.6% |
| Oak Age | 3 months |
| Oak | French |
| Cases Produced | 1072 |
| Bottled | November 18, 2008 |

Sorry, no label...they used all the labels bottling the wine!