



**2007 CHARDONNAY
Technical Information**

Harvest Date:	August 22 to September 8
Varietal Composition:	100 percent Chardonnay
Appellation:	Napa County
Vineyards (all Estate):	58 percent Miller Ranch 24 percent Vineburg Vineyard 18 percent Firetree Vineyard
Bottling Date:	July 2008
Release Date:	October 2008

Vintage Notes: The year began dry with some very cold days and single-digit nighttime temperatures around the New Year holiday. The season continued dry, with about 60% of normal precipitation throughout the appellation. Temperatures were warmer than normal as winter continued into spring with resulting earlier budding, bloom and set in the vineyards across all varieties. The summer growing season continued on the mild to cool side, with few days topping 100 degrees, even in the warmest locations in the appellation. A heat spike around the Labor Day holiday added the boost of sugar development that growers were looking for to complement the excellent acid structure developed in the white varieties.

Winemaking Notes: All the grapes for this blend are estate grown. The grapes were harvested at an average sugar of 22.9 Brix. All the juice in this blend was barrel fermented. Aged for 7 months in oak, of which 21 percent was new. Lees stirring took place once a week for 6 months of the barrel aging period. Barrel aging profile was 97% French oak and 3% American. 56 percent of the blend completed malolactic fermentation.

Analysis: Alcohol, 13.7 percent; titratable acidity, 5.22 g per L; pH, 3.60; residual sugar, dry.

Tasting Notes: Pale yellow color. Abundant fruit aromas of sweet yellow apple, honeydew melon and ripe citrus. Floral notes highlight the nose while aromas of vanilla and oak stay in the background. On the palate, light and refreshing, sprightly! Lingering flavors on the finish tempt you back for another sip.

Suggested Retail Price: \$25.00