



2006 Reserve Chardonnay, *Napa Valley*

- Cool coastal growing regions - Napa
- Selected from the top vineyard lots of the vintage
- Cold (48°) barrel fermentation extends yeast contact
- No Malolactic Fermentation
- Extended barrel aging for 15 months in American Oak

Tasting Notes

The cool, foggy Carneros mornings provide an ideal climate for growing Chardonnay. The fruit from our dry-farmed, organically certified deLeuze Family Vineyard is the backbone for our Reserve Chardonnay. Careful winemaking techniques, such as 100% barrel fermentation in American Oak barrels, no malo-lactic fermentation and extended barrel aging, all contributed to this unique wine. This 2006 Reserve Chardonnay offers a wonderful combination of citrus and tropical fruit in the aroma (pineapple/lemon/orange blossom), and pleasantly surprises you with hints of pear, floral and spicy toast notes lingering in the background. On the palate, the fruit remains ever present from start to finish with a rich, creamy mid-palate balanced beautifully with bright natural acidity. The sweet, vanillin oak is well integrated and leads to a long, rich finish. This Reserve Chardonnay will complement a wide range of foods; especially delicious with Lobster and Dungeness Crab. This wine will age gracefully for many years. Enjoy!!

-Chris Pisani, Winemaker

Double Gold Medal - *South Florida Fine Wine Competition 2008*

Best of Class Double Gold Medal - *New World International Wine Competition 2008*

Best of Class Gold Medal - *Pacific Rim International Wine Competition 2008*

Gold Medal - *Monterey Wine Competition 2008*

Gold Medal - *Orange County Fair Wine Competition 2008*

Gold Medal - *Tasters Guild Wine Competition 2008*

Gold Medal - *West Coast Wine Competition 2008*