



2007
Chardonnay
Reserve

| Winemaker Notes | Wine Facts |
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| <p>There are wonderful notes of pears, crisp green apples and vanilla which complement a smooth, fine structure backed by sweet French oak. Our Chardonnay was completely barrel fermented in French oak and aged on the lees with no sulfur dioxide for 8 months with frequent battonage. The Burgundian aging techniques has yielded a rich texture and lengthy finish of this wine, making it a joy to drink paired with many foods or alone.</p> <p style="text-align: right;">Thomas D. Jones, Winemaker</p> | <p>Harvest date: September 5, 2007 Bottled: May 1, 2008 Alcohol: 14.7% pH: 3.68 100% barrel fermented in French oak barrels</p> <p>Cases produced: 5300</p> |

Awards

- Silver, Tasters Guild, MI**
- Silver, El Dorado County Fair, CA**
- Bronze, Amador County Fair, CA**