



2008
Chardonnay
Reserve

Winemaker Notes	Wine Facts
<p>Complex nose of citrus, vanilla, pear and melon complemented by a taste of luscious green apples and lime. Our Chardonnay, as well as Chardonnay from other vineyards, was separately barrel fermented in French oak and aged on the lees with no sulfur dioxide for 8-9 months with frequent battonage. The Burgundian aging technique 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 2008 Bottled: July 15, 2009 Alcohol: 14.9% pH: 3.68 100% barrel fermented in French oak barrels</p> <p>Cases produced: 4600</p>