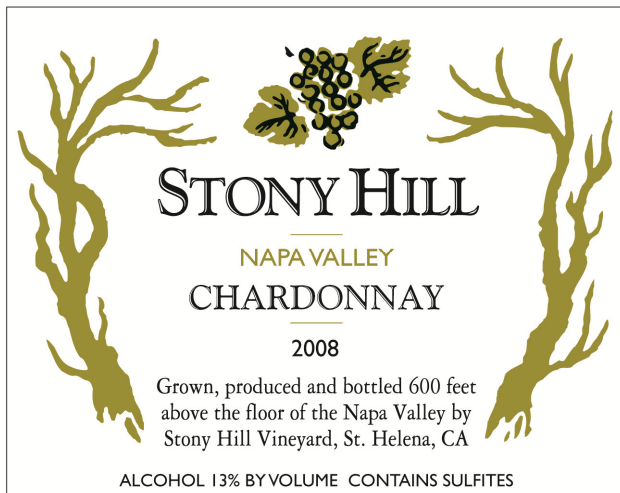




2008
Napa Valley Chardonnay
∞

As always, our Chardonnay is pale straw in color with an aroma of pure Chardonnay fruit. With the first sip you'll taste the complexity of flavors dominated by citrus and green apple with an underlying earth and stone minerality. Winemaker Mike Chelini says "Wow, that's a mouthful! A couple more years and it will be a big, rich wine."

If we wanted totally "clean" wine we could ferment and age in stainless steel. But by using neutral oak barrels, our wines gain complexity as they age without picking up the oaky flavors that dominate so many California Chardonnays. It's that added dimension of subtlety that we're after.



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| Varietal: | 100% Chardonnay |
| Age of Vines: | 17 - 25 years old |
| Grapes: | Grown, produced, & bottled at Stony Hill Vineyard |
| Barrel Aging: | 10 months in aged French Oak |
| Total Acidity: | .68 |
| Residual Sugar: | Dry |
| Alcohol: | 13% |
| pH: | 3.43 |
| Bottling Date: | June 24, 2009 |
| Release Date: | September 2010 |
| Aging Potential: | 5+ years |
| Cases Produced: | 2,171 cases |
| Retail Price: | \$42.00/bottle |