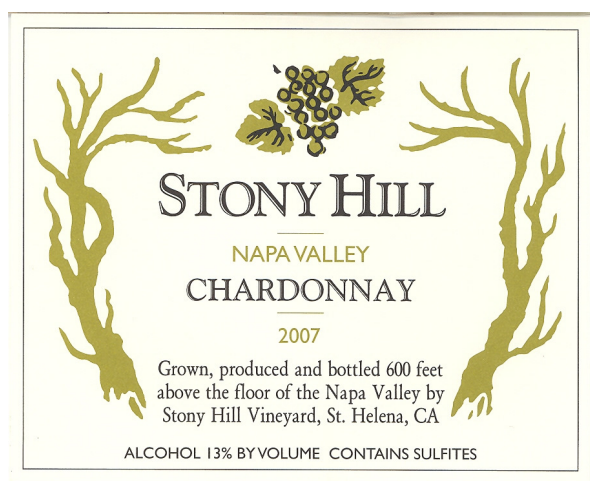




2007  
Napa Valley Chardonnay



“A lot more Frenchness,” says Mike Chelini of our 2007 Chardonnay, calling to mind a complex blend of fruit flavors and a notable mineral component from the depths of the soil. These are old world qualities you would expect to find in Burgundian whites, and yet they also describe the classic Stony Hill style with hints of green apple, honeydew melon and peaches in the nose and at the first sip. A flinty note follows from our Spring Mountain terroir. This is a rich, multi-dimensional wine, very aromatic, with notable acidity and low pH. It offers a big mouth feel, subtle power, and a long, long finish. Mike Chelini’s Farmhouse Style Wild Salmon Dinner (see [www.stonyhillvineyard.com/recipes](http://www.stonyhillvineyard.com/recipes)) is the perfect match!



<b>Varietal:</b>	100% Chardonnay
<b>Age of Vines:</b>	15 - 24 years old
<b>Grapes:</b>	Grown, produced, & bottled at Stony Hill Vineyard
<b>Barrel Aging:</b>	10 months in aged French Oak
<b>Total Acidity:</b>	.69%
<b>Residual Sugar:</b>	Dry
<b>Alcohol:</b>	13%
<b>pH:</b>	3.32
<b>Bottling Date:</b>	June 12, 2008
<b>Release Date:</b>	September 2009
<b>Aging Potential:</b>	5+ years
<b>Cases Produced:</b>	2,186 cases