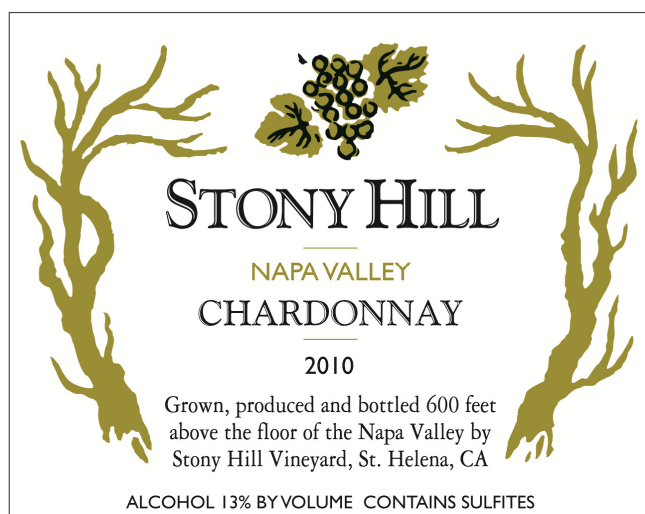




2010
Napa Valley Chardonnay



"I believe this is going to be a great wine...it already is!" That's what winemaker Mike Chelini says about our 2010 Chardonnay vintage. As always, it is pale straw in color. Its aromas carry a distinctive minerality backed by green apple, Muscat and lemon zest. The mouth feel combines richness and acidity, and it's that balance of fruit and tartness that we always strive for. Apples, lemon and an earthy minerality dominate the palate, followed by the long, delicate finish with that luscious Chardonnay fruit lingering on. The 2010 reminds Mike of past vintages from his favorite vineyards #s 1 and 2, and he looks forward to pairing it with Michael Hildbold's prize-winning Mussels in Saffron Cream Sauce.



Varietal:	100% Chardonnay
Age of Vines:	18 - 26 years old
Grapes:	Grown, produced, & bottled at Stony Hill Vineyard
Barrel Aging:	10 months in aged French Oak
Total Acidity:	.69
Residual Sugar:	Dry
Alcohol:	13%
pH:	3.37
Bottling Date:	June 14, 2011
Release Date:	September 2012
Aging Potential:	5+ years
Cases Produced:	2,004 cases
Retail Price:	\$42.00/bottle