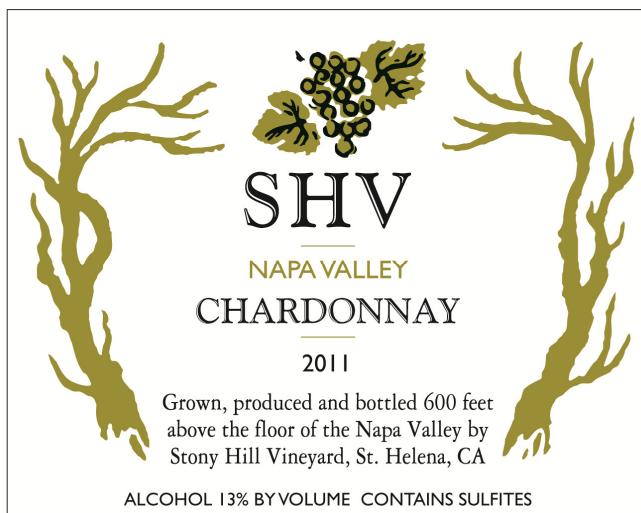




2011 SHV  
Napa Valley Chardonnay



Our 2011 SHV Chardonnay is an unusually aromatic vintage with hints of peach, pineapple and honeysuckle wafting from your glass. The mouth feel is light and delicate, and the low pH and good acidity make it a natural for pairing with food. On the palate you'll taste tart green apple followed by a flowery note and a tart minerality reminiscent of the Petit Chablis style of White Burgundy. We think it's a great match with the spicy and rich Coconut Shrimp recipe we love from Hugh Carpenter's Pacific Flavors cookbook. Our SHV is our go to Chardonnay for weeknight dinners when we want a crisp dry white wine at a very affordable price!



<b>Varietal:</b>	100% Chardonnay
<b>Age of Vines:</b>	16 - 25 years old
<b>Grapes:</b>	Grown, produced, & bottled at Stony Hill Vineyard
<b>Barrel Aging:</b>	6 months in aged French Oak
<b>Total Acidity:</b>	.71
<b>Residual Sugar:</b>	Dry
<b>Alcohol:</b>	13%
<b>pH:</b>	3.55
<b>Bottling Date:</b>	March 22, 2012
<b>Release Date:</b>	September 2012
<b>Aging Potential:</b>	5 years
<b>Cases Produced:</b>	263 cases
<b>Retail Price:</b>	\$24.00/bottle