

LOT 205

2007 CHARDONNAY

TASTING NOTES

The heart of the 2007 Lot 205 Chardonnay (83%) comes from two 15-year-old vineyards in the Clarksburg area. This round, fruity, easy-to-approach wine was combined with its perfect complements: A bright, floral, zesty Chardonnay from Monterey County (15%), and a small amount of Sonoma County wine (2%), which lends its touch of tropical fruit elegance to the blend.

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With ripe aromas of pear, stone fruits and crème brulee, this is a lovely, user-friendly wine. And its texture and flavor both reinforce that theme: The wine has a supple, lingering mouthfeel and inviting pear/peach flavors filled out by spicy oak, lychee and butterscotch. Enjoy it with full-flavored seafood, such as swordfish and halibut, bourride or pancetta-wrapped prawns. Also great with light pastas, cheese fondue...or as an aperitif, of course.

Alcohol: by vol 13.79 % pH: 3.75 TA: 0.51 g/100ml

Winemaker,

Paul Mea

California Wine With A Twist!

