



**THE HARVEST:**

Mother Nature can be so generous, and yet she can also be cruel and stingy! Sadly, for fans of our Russian River Chardonnay, the 2007 harvest proved to be miserly at best. While a typical harvest can produce 650-750 cases, a poor fruit set resulted in an average cluster coming in 30-50% lighter than normal. When it was all said and done, all we can do is smile, be grateful for the 275 cases that we were given and take solace in the fact that outstanding quality will more than make up for less than plentiful harvest.

**THE WINE**

Grace & elegance continue to be the hallmarks of our Russian River Chardonnay. Subtle, enticing aromas of citrus, Granny Smith apple, lemon lime and toasted nuts gently caress the senses. While certainly a product born of the New World, it offers a charming tip of the glass to Old World Burgundies. Bright, vibrant acidity refreshes the palate and melds effortlessly with clean minerality that underscores the uniqueness of Russian River Valley fruit. An altogether satisfying experience is brought to a conclusion with an gentle hint of toasty oak and spice.

**VINEYARD**

Appellation            Russian River Valley  
 Harvest Dates        October 25, 2007  
 Harvest Brix  
 Yield                    1.5 lbs. of fruit  
                               per vine

**WINEMAKING**

Winemaker    Rolando Herrera  
 Fermentation 100% indigenous yeasts  
 Malolactic    100%  
 Alcohol        14.7%  
 Aging            10 months  
 Type of Oak    100% French / 50% new

**CASES PRODUCED: 275 CASES**