



2005 CHARDONNAY

Wine Enthusiast - "87 POINTS"

September 2007

Lots of ripe tropical fruit in this wine, with pastry-filling pineapple, peach, butterscotch and vanilla spice flavors. Although technically dry, it has a richly honeyed finish.

Wine Spectator - "88 POINTS"

July 31, 2007

Complex, with well-centered apple, pear and melon fruit and light cedary oak, ending with a pure, fruity aftertaste. Drink now.

Dan Berger's Vintage Experiences

May 17, 2007

Mild citrus and white peach aroma with a grace note of oak. Fresh faintly minty note, and lush yet still dry mid-palate. Not as crisp as it could be, but a gem of restraint.

New World International Wine Competition 2007 - "GOLD MEDAL"

2004 CHARDONNAY

North of the Gate Wine Competition 2006 - "DOUBLE GOLD"

2003 CHARDONNAY

Beverage Industry News

March 2006

Russian River Valley, is impressive. Smooth, fragrant, silky, rich and full-bodied, overflowing with layers of intense flavors of citrus, ripe fig, peach with touches of mineral and toasty oak in the mouth-filling, lingering finish. A sophisticated Chardonnay with depth and complexity. An excellent quality/value with a suggested retail of \$16.

North of the Gate Wine Competition 2005 - “GOLD MEDAL”

Restaurant Wine - “★★★★ 4 STARS”

September 2005

Issue #108

Best non-Reserve Chardonnay we’ve tasted from this winery. It is very complex in flavor (smoky oak, ripe fruit, roasted nut), full bodied, crisp, and long on the finish. Great Value.

Colorado Wine News

October – December 2005

This Chardonnay was barrel fermented, completed malolactic fermentation and was aged *sur lie* for 8 months in French oak. It has aromas of oak and cream before creamy textured flavors of sweet lemon, sweet apple, mineral and oak which finish medium-broad and medium-long.

Connoisseurs’ Guide to California - “86 POINTS”

October 2005

Clean, mild, green apple aromas with a light veneer of creamy oak make for a pleasant if somewhat low-keyed start here, and the wine is similarly cast in its basic, direct, youthfully energetic flavors. Slightly firmer to finish than its mate above, this reliable wine would fit right in with lighter grilled fish or broiled chicken dishes in the near term.
