



2005 CHARDONNAY

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.

2001 CHARDONNAY

Beverage Industry News

March 2005

A round supple fruit-forward Chardonnay, filled with intense ripe tropical fruit flavors, pineapple, citrus, baked apple, while aging in French and American added toasty-vanilla spice nuances reflected in the full, lingering finish. An excellent value with a suggested retail of \$16.

Indiana Living by Jill Ditmire

November 19, 2003

Nose of soft vanilla and toasty oak give way to flavors of tropical fruit and vanilla. Dry, medium-bodied fruity wine finishes with soft buttery notes. Enjoy with roast chicken or grilled pork chops.

Oxford Wineroom.com/Julian Schultz

September 20, 2003

Wine pick: Dry Creek Chardonnay, around \$17. With rich baked apple, tropical fruit and honeysuckle aromas, enjoy flavors of ripe pear and vanilla spice that are softened by butterscotch undertones. Mouthfilling with extended buttery swallow, this perfectly fruit acids and texture-balanced chard is a price compassionate gem.

2000 CHARDONNAY

Whitley on Wine - “VERY GOOD”

May 2002

by syndicated columnist Robert Whitley

This chard has freshness and elegance, and an absence of heaviness, that are most appealing. Often with Chardonnay, less is more. This wine’s fruit isn’t masked by the flavors of the wood.

The Wine News - “86 POINTS”

June/July, 2002

Light yellow hue. Lean, austere scents of lemon, candied lime and mineral. Ripe flavors of banana, peach and lemon imbued with a tangy, spicy oak nuance. Tart finish.

The Press Democrat - “★★1/2 = LIMITED APPEAL”

Wednesday, June 4, 2003

Flavors and aromas of peaches, apples and butter. Lean fruit. Medium-bodied. Pronounced alcohol. A bit tart.