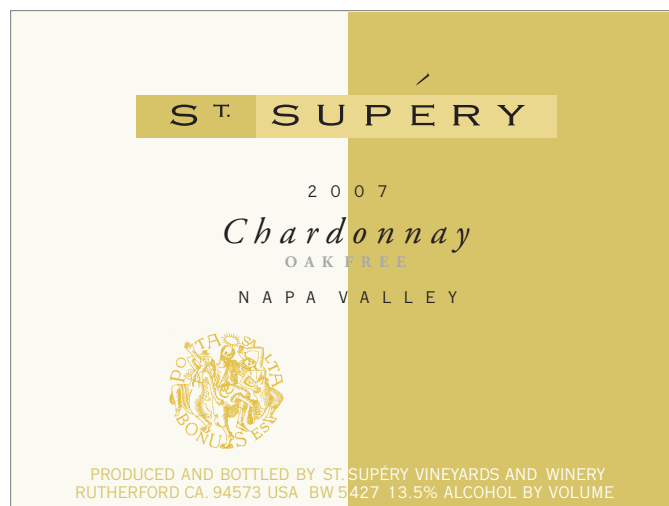


2007 OAK FREE CHARDONNAY

NAPA VALLEY



WINEMAKER'S COMMENTS

The 2007 Oak Free Chardonnay is sharply focused with a beam of green apple, cantaloupe and a seductive aroma of fresh yeast. Vibrant mouthwatering, the flavors of pear and melon fill the palate. It has a refreshly clean finish that highlights the mineral and fruit qualities.

WINEMAKING

The year 2007 appears to show great promise in the grape growing world. It started as average year with moderate rainfall and mild temperatures throughout the winter months. In March, we saw the onset of spring shot up suddenly leading to temperatures well into the 80's for over a week. This rapid heat spike caused vines to suddenly awake from their winter dormancy and grow rapidly. Temperatures soon fell back to normal, and the vines seemed to realize this and began growing at a more normal pace with more regular summer weather.

The Chardonnay grapes for this wine were harvested at night and in the cool early morning hours of August and September to maintain the delicate fruit flavors. Upon arrival at the winery, the grapes were crushed and pressed into chilled tanks for settling. The clean juice was racked and fermentation was initiated in temperature-controlled storage. A long, cool fermentation allowed for excellent flavor retention. After final blending, the wine was stabilized and prepared for bottling.



APPELLATION: NAPA VALLEY
BLEND: 100% CHARDONNAY
PH: 3.78
TOTAL ACIDITY: 6.2 G/L
RESIDUAL SUGAR: <0.03%
WINE ALCOHOL: 13.5%