

ORGANIC VINTNERS Chardonnay

Vintage: 2008
Appellation: Redwood Valley, Mendocino
Varietal: 100% Chardonnay
Alcohol : 13.5% **Residual Sugar:** 3 g/L
pH: 3.65
Winemaker: Dan Kopache

Organic Certificate: Grapes and facilities have been certified by USDA Accredited California Certified Organic Farmers.

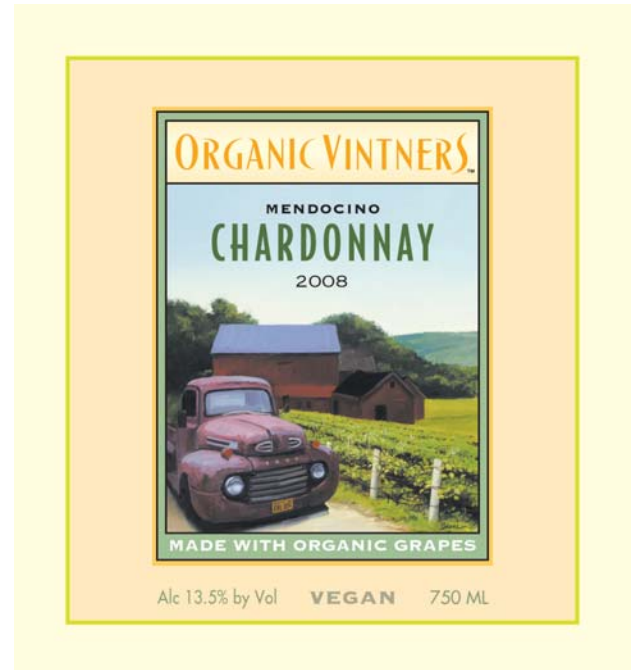


Viticulture: The microclimate of warm days and the cool nights in the Redwood Valley appellation is conducive to growing some of the finest Chardonnay grapes in the world. Special equipment is used to till the soil, legumes are planted between the rows to provide nutrients, and other naturally mined minerals and amendments are added to the soil. This method of farming replaces the dependence on chemical fertilizers and the use of toxic fungicides and insecticides used in conventional cultural practices.

Winemaking: Stainless Steel fermentation, no malolactic fermentation but the wine has been aged on its lees.

Notes: Light golden straw in color with bright racy aromas of lemon-lime, pear, green apple, vanilla and clove spice. The wine is crafted in a medium body style yet has an appealing rich creamy mouth-feel. The creaminess is surprisingly followed by a refreshing and zingy finish. Pairing suggestions: Creamy pasta dishes, grilled scallops with fennel, potato leek soup and salmon in a creamy dill sauce.

Source: Organic Vintners sources this fruit from Redwood Valley Cellars in Mendocino County. Redwood Valley Cellars is a certified organic custom crushing facility that works with numerous growers of organic grapes throughout Mendocino County.



VEGAN AND MADE WITH ORGANIC GRAPES

ORGANIC VINTNERS
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