



2007 NO Chardonnay

PRODUCTION: Approximately 2,357 cases

APPELLATION: Monterey County

COMPOSITION: 100% Chardonnay

ALCOHOL: 13.5% by volume

AGING: 100% Stainless Steel

WINEMAKER NOTES:

Welcome to the premier vintage of our NO Chardonnay. In an effort to maintain the purity of Chardonnay fruit we have decided to make this wine without the use of oak or malo-lactic fermentation. With virtually no human manipulation, this is about as pure of an expression of the vineyard as you will find.

The Chardonnay vineyard is located in the cool coastal regions of California's Monterey County. We harvested the fruit between 23.5 and 24 brix, achieving fully ripe fruit, yet retaining the natural acidity of great Chardonnay.

The grapes were pressed and fermented 100% in stainless steel. The wine was fermented extremely cold (60° F) to protect the integrity of the fruit. The fermentation lasted nearly 25 days. Left on the lee's post fermentation, the wine picked up added depth and complexity.

Bright and fresh in the nose, this wine exhibits high tone tropical fruits as well as an under current of soft melon flavors. The wine is racy and pure on the palate, without lactic acid to weight it down. A fabulous food wine that can be paired with a variety of seafood's and light fare; it is also wonderful on its own.

Screw Caps not only ensure that your wine will not be "corked", but this closure is also a guarantee of consistency. Every bottle of NO Chardonnay will be as good and fresh as the last.

ORDERING INFORMATION:

Guardian of the Grape Imports
126 Towerview Court
Cary, NC 27513
(919) 467-0085
(919) 467-0081 fax
info@guardianofthegrape.com