

# WINE FACT SHEET

# 2007 CHARDONNAY

Harvested: September 6-10, 2007

**Blend:** 100% Chardonnay **Appellation:** Sierra Foothills

View Forever Vineyard

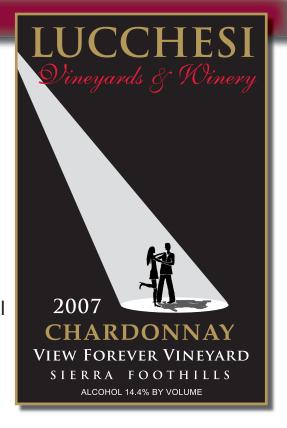
Sugar at Harvest: 23.6 °Brix Alcohol: 14.4% by Volume

**pH**: 3.67

**403** cases bottled August, 2008

### Winemaking:

Chardonnay grapes were hand picked at optimal ripeness, then whole cluster pressed. The juice was barrel fermented in 25% new French Oak barrels and aged sur lees for 10 months.



#### **Tasting Notes:**

Aromas of citrus and ripe stone fruit layer with toasted hazelnuts. The palate is rich and softly textured with persistent flavors of Meyer Lemon and vanilla cream.

## **Food Pairing:**

Try our 2007 Chardonnay with soft cheeses, smoked trout alfredo, spinach salad with avocado, or poached peaches with vanilla ice cream.

#### Awards:

**DOUBLE GOLD!** San Francisco Chronicle Wine Competition **GOLD!** Appellation America Best of Appellation Review

**SILVER!** Grand Harvest Awards

Retail Price: \$21.00

WWW.LUCCHESIVINEYARDS.COM Winery: 530.273.1596 Tasting Room: 530.274.2164