

LUCCHESI

Vineyards & Winery

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

