

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2007 RESERVE CHARDONNAY

Harvested: September 10, 2007
Blend: 100% Chardonnay
Appellation: Sierra Foothills
View Forever Vineyard
Sugar at Harvest: 23.9 °Brix
Alcohol: 14.5% by Volume
pH: 3.73

92 cases bottled February, 2008

Winemaking:

Chardonnay grapes from our 'Madrone Block' were hand picked at optimal ripeness, then whole cluster pressed. The juice was barrel fermented in 100% new French Oak barrels from Vosges and Allier forests. Aged sur lees with batonage for 16 months.

Tasting Notes:

Aromas of butterscotch and honeysuckle layer with old fashioned vanilla cream soda lead to an exceptionally rich and smooth palate, flavors of Meyer lemon and freshly baked bread are supported by balanced acidity through to the persistent finish.

Food Pairing:

Our reserve Chardonnay pairs beautifully with pear, walnut and Gorgonzola salad, Butternut squash ravioli with pancetta cream sauce and crispy sage, or with traditional fried chicken (with all the fixin's!).

Retail Price: \$32.00

