

# LUCCHESI

*Vineyards & Winery*

## WINE FACT SHEET

### 2008 CHARDONNAY

**Harvested:** September 4 & 5, 2008

**Blend:** 100% Chardonnay

**Appellation:** Sierra Foothills

View Forever Vineyard

**Sugar at Harvest:** 23.6 °Brix

**Alcohol:** 14.4% by Volume

**pH:** 3.64

196 cases bottled August, 2009

#### **Winemaking:**

Chardonnay grapes were hand picked at optimal ripeness, then whole cluster pressed. The juice was barrel fermented in 20% new French Oak barrels and aged sur lees for 10 months.

#### **Tasting Notes:**

Pale golden color reveals aromas of citrus, candied ginger, and toast. Flavors of apples and lemon zest are carried by supple, balanced acidity with a hint of spice and persistent finish.

#### **Food Pairing:**

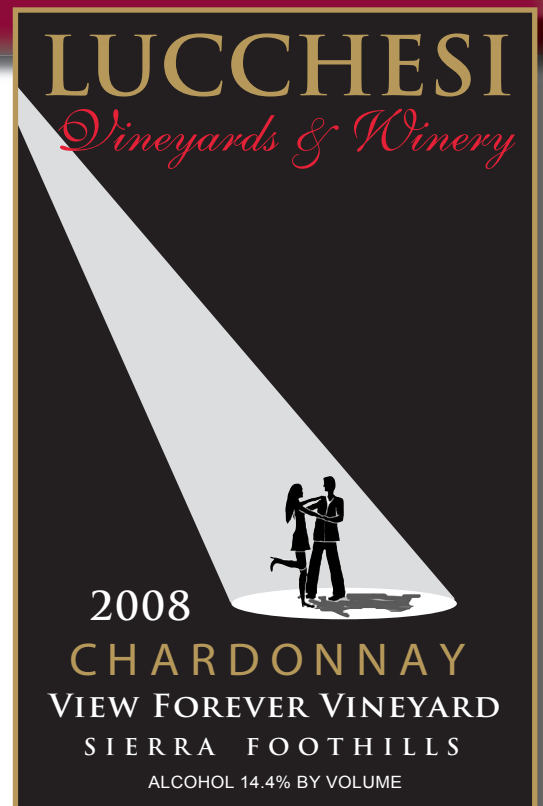
Try our 2008 Chardonnay with, Brie or Camembert, crab cakes, chicken pot pie, spinach salad with avocado, or poached peaches with vanilla ice cream.

#### **Awards:**

Gold! Consumer Wine Awards at Lodi

Bronze! San Francisco Wine Competition

**Retail Price:** \$21.00



WWW.LUCCHESIVINEYARDS.COM

WINERY: 530.273.1596 TASTING ROOM: 530.274.2164