

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2009 CHARDONNAY

Harvested: September 16, 2009

Blend: 100% Chardonnay

Appellation: Sierra Foothills

Sugar at Harvest: 22.5 °Brix

Alcohol: 14.4% by Volume

pH: 3.49

278 cases bottled June, 2010

Winemaking:

Whole cluster pressed, juice was barrel fermented in 25% new, once and twice filled French oak barrels. The wine aged sur lie for 9 months for added complexity.

Tasting Notes:

Golden Color. Lovely aromas of white chocolate mint and spicy pineapple cake with a satiny, fruity medium-full body with a long, juicy lemon-menthol drop, tropical fruit salad, and Asian spice accented finish. Deliciously exotic and satisfying.

Food Pairing:

Try our Chardonnay with appetizers such as crab cakes or mild to medium flavored cheeses such as Gruyere. This wine also complements salads, seafood pasta dishes or chowders, and poultry.

GOLD! World Wine Championships Award

SILVER! San Francisco Chronicle Wine Competition

BRONZE! Grand Harvest Awards

Retail Price: \$21.00

