



2008 NO CHARDONNAY

PRODUCTION DETAILS:

PRODUCTION ● Approximately 4,525 cases

APPELLATION ● Monterey County

COMPOSITION ● 100% Chardonnay

ALCOHOL ● 13.5 % by volume

AGING ● 100 % Stainless Steel

SUGGESTED RETAIL ● \$15.00

WINEMAKER NOTES

The 2008 NO Chardonnay is made without the use of oak or malolactic fermentation, which allows the purity of the Chardonnay fruit to shine. With virtually no human manipulation, this is as pure an expression of the vineyard as you will find.

This vineyard is located in the cool, coastal region of California's Monterey County. We harvested the fruit between 23.5° and 24° Brix, achieving fully ripe fruit with plenty of the natural acidity recognizable in great Chardonnay.

The grapes were pressed and fermented in 100% stainless steel. The juice was kept at a cool 60° F during fermentation in order to enhance fruit focus. After fermentation, this wine was left on its primary lees for added depth, richness and complexity.

The wine has a bright, alluring nose with high tone tropical fruit and rich melon flavors. The wine is vibrant and pure on the palate without lactic acid to weigh it down. A fabulous food wine that can be paired with a variety of seafoods, light fare and savory cheeses, it is also wonderful on its own.

Screw caps not only ensure that your wine will not be "corked," but this closure is also a guarantee of quality and consistency. Each bottle of NO Chardonnay offers the same fresh aromatics and crisp, delightful wine time and time again.

AS SEEN IN FEBRUARY 2010

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BUYING GUIDE

87 No 2008 Chardonnay (Monterey County); \$15.
The word No refers to no oak and no malolactic fermentation. The wine is sharp in acids and totally dry, but with super-ripe flavors of pineapple, pear, peach and green apple marmalade. Very clean and mouth-cleansing.
Editors' Choice.