



ELIZABETH ROSE

2010

CHARDONNAY

Napa Valley

WINEMAKER

Kristi Koford

GRAPE VARIETY

75% Chardonnay
25% Flora

ALCOHOLIC CONTENT

13%

TOTAL ACIDITY

0.55%

PH

3.41%

RS

0.05%

AGING

*Fermented and aged
sur lie in tank for 5
months.*

VINEYARDS

The fruit for our inaugural vintage of Elizabeth Rose Chardonnay comes from the Hendry Vineyard. It is located on bench lands west of the town of Napa. The vines grow on thin stony Boomer series soils between 200 and 300 feet above sea level. Morning fog and afternoon breezes from the San Pablo Bay moderate the climate.

The white Flora is a California wine grape. It is a crossing of Semillon and Gewürztraminer. Our Flora comes from a 450-acre vineyard in Yountville, Napa Valley named Block House. Block House is the largest of our vineyards and is planted to several different grape varieties. All 100% Certified Organic. The vineyard is named for pioneer George C. Yount's blockhouse, the first Kentucky style blockhouse west of the Mississippi. In the design of a blockhouse, the top floor juts out over the ground floor so that inhabitants can protect the structure. Blockhouses were often constructed for defense in frontier areas.

TASTING NOTES

Our first vintage of Elizabeth Rose Chardonnay opens round and toasty with nuances of peach pit and sweet pineapple flavors. The unique style in which this wine is crafted provides a mineral mouth feel and the fruit ending tart and firm. Elizabeth Rose Chardonnay is easy to drink, now with the perfect balance fresh fruit, nutty warmth and elegance.

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