



2005 PAHLMAYER NAPA VALLEY CHARDONNAY

Release Date:	June 1, 2007	Composition:	100% Chardonnay
Suggested Retail:	\$70 per bottle	Vineyard	
Winemaker:	Erin Green	Composition:	40% Atlas Peak,
Harvest dates:	September 20 to October 7, 2005		30% Waters Ranch, 26% Berlenbach,
			3% Poplar, 1% Wayfarer

TECHNICAL NOTES

Bottled:	August 24, 2006	Total Acidity:	0.579
Alcohol:	14.9%	Crushing Regime:	100% Whole Cluster, Direct to Press
PH:	3.66	Fermentation:	100% Wild, Native Yeast

RATINGS

Robert Parker, Wine Advocate #168: There are 3,000 cases of the 2005 Chardonnay Napa, which reveals a light gold/green color along with scents of nectarines, quince, orange marmalade, brioche, and a leesy element. It possesses terrific acidity, not quite the complexity or mouthfeel of the Sonoma Coast offering, but a big, bold, smoky style that demands consumption over the next 5-6 years. **92 points**

Stephen Tanzer, International Wine Cellar, May/June 2007: Slightly paler yellow-gold than the Sonoma Coast bottling. Higher-toned, somewhat exotic aromas of pineapple, caramel and butterscotch. Fat and sweet, but with good acidity; today the butterscotch and caramel components are dominant, but there's no shortage of fruit and structure here. Ultimately a bit drier and less suave than the Sonoma Coast example, though. Nearly three-quarters of the fruit now comes from Atlas Peak, and the rest from Coombsville. **90 points**

Wine Spectator, June 15, 2007: Harmonious, smooth and creamy, with delicate fig, vanilla, melon and spice, gaining complexity and length and ending with a touch of anise and cedary oak. (JL) **90 points**

AVAILABILITY

The Pahlmeyer 2005 Napa Valley Chardonnay will be available beginning June 1, 2007 either directly from the winery, or through our network of fine restaurants and retail merchants around the world. For further information, please visit us at www.pahlmeyer.com.

P.O. Box 2410 Napa, California 94558
Phone (707) 255-2321 Fax (707) 255-6786
www.pahlmeyer.com