



2007 PAHLMAYER NAPA VALLEY CHARDONNAY

TECHNICAL NOTES

Release Date:	May 1, 2009	Bottled:	August 25, 2008
Suggested Retail:	\$70	Alcohol:	14.9%
Winemaker:	Erin Green	pH:	3.50
Vineyards:	Atlas Peak & Waters Ranch Vineyards	Total Acidity:	0.596
Composition:	100% Chardonnay		

WINEMAKING NOTES

Our Chardonnay grapes are gently whole cluster pressed. After overnight settling, the juice is racked to barrels to undergo 100% native yeast barrel fermentation followed by malo-lactic fermentation. The resulting wine is aged in 90% new French oak barrels for 11 months. The lees are stirred weekly to bring more complexity to the wine. Our Chardonnay is never fined or sterile filtered.

TASTING NOTES

This wine features complex layers of ripe white peach, toasty vanillins, citrus, lemon curd and graham cracker crust. It is full-bodied with rich viscosity and perfectly balanced with lively acidity. The long finish leaves a juicy impression.” — Erin Green, Winemaker

RATINGS

Robert Parker, *Wine Advocate* #180, December 2008: 92 points

“[The 2007 Chardonnay Napa] reveals more honeysuckle and ripe peach characteristics, a deeper, fleshier mouthfeel, and less minerality... Full-bodied with brilliant acidity, it can be consumed over the next 5-7 years.”

***Wine Spectator*, June 30, 2009: 92 points**

“Aromas of fresh, ripe fig and peach join smoky, toasty oak and spicy hazelnut notes in this sleek, full-bodied style. Ends with a sweetish fig and apricot edge that's elegant and complex. Drink now through 2012.” —*JL*