



2004 Reserve Chardonnay

Varietal	100% Chardonnay
Appellation	Napa Valley
Alcohol	14.2%
Release Date	February 2006
Case Production	100 cases

You can count on one hand the number of barrels selected from the outstanding 2004 vintage for our flagship Reserve Chardonnay. From a production standpoint, the wine is a Mini Cooper; but in the glass it is clearly a Ferrari. One swirl shows all 12 cylinders firing with loads of showy stone-fruit and complex mineral, slate, hazelnut and oak spice aromas. Fermented with native yeasts, aged sur lies in 100% French oak, and bottled unfinned and unfiltered, the wine is tremendously rich, with a broad power band and seamless integration of complex flavors that linger long after you lift off the accelerator.

“The nose offers smoky hazelnut, ripe pear, floral and fig flavors, and on the palate they are intense yet elegant, turning creamy while retaining a vibrant personality.”

- James Laube, *Wine Spectator*

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