



## 2006 Reserve Chardonnay

Varietal	100% Chardonnay
Appellation	Napa Valley
Alcohol	14.5%
Release Date	February 2008
Case Production	300 cases

Our winemaker, Brian Mox, encouraged us for the first time ever, to give our 2006 Reserve Chardonnay 4 months of extended barrel aging sur lies, and the resulting wine shows fantastic complexity and richness. It's so "lifted and hi-toned," in the words of a Master Sommelier friend, "it's like Corton-Charlemagne." The nose delivers a broad array of aromas from lime skin, pear and crème brulee to nutty and nuanced with slate and mineral. The palate is rich and round, deeply fruited yet deft and lively with silken texture, perfect acidity, and a finish with the length and persistence of a distance runner.

"Lewis's regular Napa Valley bottling came up a \* \* \* winner in last month's issue, and, as bright a star as it was, it is eclipsed by this "Reserve" version. As richly oaked and as deeply fruited as any Chardonnay available, this show-stopping effort exhibits remarkable balance and vitality for the very big wine that it is. Its flavors reveal layer upon layer of ripe apples, lemons, toast, vanilla and pastry crust sweetness, and, while an extravagant and flamboyant effort, it always seems to have something in reserve. It is thoroughly enjoyable now but is bound to unfold further with age, and we plan on keeping a few bottles hidden away for very special occasions."

- *Connoisseur's Guide*