



2007 Chardonnay Sonoma

Varietal	100% Chardonnay
Appellation	Sonoma
Alcohol	14.5%
Release Date	September 2008
Case Production	1,200 cases

Visually the '07 crop on these 30-year old Dutton Ranch vines was balanced, clean and golden - as close to perfect as nature gets. Weather gave us ideal conditions too and we knew the day we picked that this was some of the best fruit in 10 years. After completing native fermentation, 11 months sur lees in 100% French oak, and bottling unfinned and unfiltered, this is one of our finest Sonoma Chardonnays to date. Honeysuckle, citrus blossom and tropical fruits are laced with exotic cinnamon and oak spices creating a sort of tangerine dream. Ripe citrus fruits with great intensity and lively acidity come together in a seamless, balanced wine with incredible length and persistence.

“This opulent, full-bodied Chardonnay delivers amazing richness, focus, complexity and range of flavor. Concentrated pear, fig and citrus notes have a nice smoky, toasty oak overlay. The finish is bold and complex, with touches of butterscotch.”

- James Laube, *Wine Spectator*