

NAPA STATION

INAUGURAL RELEASE



2007 CHARDONNAY, NAPA VALLEY

At Napa Station, sustainable farming and meticulous grape selection form the core of our winemaking philosophy. The 2007 harvest blessed us with excellent quality fruit and low yields, ideal for rich, complex wines.

Sourced from four exceptional vineyards in the cool southern region of Napa Valley, this Chardonnay was aged on the lees in stainless steel tanks and small French oak barrels. The wine underwent partial malolactic fermentation to add richness without overpowering the fruit.

The wine exhibits aromas of ripe peach, pear and citrus, with crisp green apple and hints of tropical fruit on the palate. The finish is long and clean with fresh acidity.

Appellation

100% Napa Valley: Yountville, Oak Knoll District of Napa Valley, and Los Carneros

Blend

100% Chardonnay

Fermentation

68% stainless steel, 32% French oak barrels

Technical Data

T.A. 5.10 g/L

pH 3.53

Alc. 13.5% by volume

Bottled

Late May and early June 2008

Production Volume

6,120 9L cases

Suggested Pairings

2007 Napa Station Chardonnay, Napa Valley will pair deliciously with myriad dishes including seafood, chicken and pork as well as rice, light pastas and vegetables. For recipes, visit www.napastation.com.