



## **2008 CHARDONNAY**

### **NAPA VALLEY, CA**

At Napa Station, sustainable farming and meticulous grape selection form the core of our winemaking philosophy. The 2008 harvest blessed us with excellent quality fruit and low yields, ideal for rich, complex wines.

Sourced from four exceptional vineyards in the cool southern regions 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 underlying hints of tropical fruit. The finish is long and clean with bright acidity.

#### **APPELLATION**

100% Napa Valley: Oakville (Certified Organic), Oak Knoll and Los Carneros

#### **BLEND**

100% Chardonnay

#### **FERMENTATION**

73% stainless steel, 27% French oak barrels

#### **ALC. 13.5% BY VOLUME**

#### **BOTTLED**

October 2009

#### **PRODUCTION VOLUME**

2,250 9L cases

#### **SUGGESTED PAIRINGS**

2008 Napa Station Chardonnay will pair deliciously with myriad dishes including seafood, fowl, Asian dishes as well as light pastas and vegetables.

You may also visit our website for food and wine pairing recipes,  
[www.napastation.com](http://www.napastation.com)