



2008 D.R. STEPHENS ESTATE – CHARDONNAY NAPA VALLEY

<i>Release Date</i>	Spring 2010
<i>Appellation</i>	Napa Valley Appellation
<i>Winemaking Team</i>	Don and Trish Stephens, Proprietors Justin Hunnicutt Stephens, Proprietor Celia Welch, Winemaker Jim Barbour and Nate George, Vineyard Managers Debbie Daniels, Director of Operations
<i>Varietal Composition</i>	100% Chardonnay
<i>Alcohol</i>	14.8% 300 cases
<i>Cooperage</i>	100% French oak from a selection of premier tonnelleries 60% new oak
<i>Vinification</i>	This wine was fermented in 100% French oak barrels to add softness and a rich texture to the finished wine. After undergoing malolactic fermentation, the wine was kept “sur lie” with bi-weekly battonage for a total of 16 months before bottling.
<i>Tasting Notes</i>	<p><i>“The fragrant aromas of dark golden honey, vanilla-infused warm apples, and a touch of apricot drizzled with caramel waft from the glass as this fully ripe Chardonnay opens to the air. The silky beeswax and silky stone fruit (peach, apricot) flavors are made further complex with a note of sweet cinnamon and a touch of jasmine. At the finish, after notes of vanilla and caramel linger.</i></p> <p><i>The fruit for this stylish Chardonnay was grown in the southernmost reaches of Napa Valley, within a stone’s throw of San Pablo Bay. The clonal selection was approximately 60% Robert Young, 40% Clone 4 (UCD).”</i></p> <p style="text-align: right;"><i>Celia Welch, Winemaker</i></p>
<i>Other D. R. Stephens Estate Wines</i>	2006 Cabernet Sauvignon, <i>Moose Valley Vineyard</i> 2006 Cabernet Sauvignon, <i>Walther River Block</i> 2007 DR II Cabernet Sauvignon