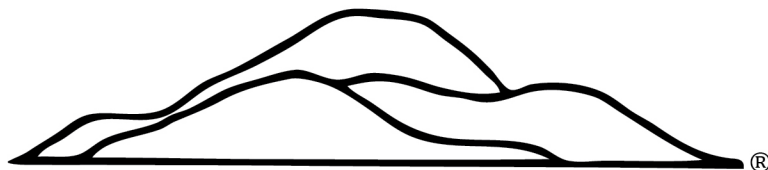


Veedercrest



AWARD WINNING WINES SINCE 1972

Chardonnay 2010 Ruhl Vineyards-Yountville

SILVER - American Fine Wine Competition

APPELLATION:	Yountville
VARIETAL:	100% Chardonnay
ALCOHOL VOLUME:	14.1%
RESIDUAL SUGAR BY WEIGHT:	0.05
ACIDITY:	0.78 grams
CASES PRODUCED:	293 cases
SUGGESTED RETAIL PRICE:	\$29.95
PRODUCT VENDOR CODE:	VE10CH75RL
UPC:	5794400206

VINEYARDS

Ruhl Vineyard is located south of the town of Yountville, in the southern most part of the Yountville AVA, one of the Napa Valley's cooler growing regions. It is situated between Highway 29 and Bell Winery. Just south is Trefethen Winery in the adjacent Oak Knoll AVA.

FERMENTATION AND AGING

Fermented and aged for ten months in temperature-controlled stainless steel. This wine did not go through malolactic fermentation or oak barrel aging. As a result this classic chardonnay is clean and crisp exhibiting green apple and lemony flavors without overpowering vanilla or buttery characteristics.

WINEMAKERS NOTES

This Chardonnay is made specifically for those who love to hate California Chardonnay. Made in the style of the great Chardonnays of the Piemonte region of Italy and the Chablis region of France. It is more characteristic of a Sauvignon Blanc but truly 100% Chardonnay. Veedercrest was recognized at the 1976 Judgment of Paris tasting for making the most French style Chardonnay of all the Chardonnays entered in the tasting, and we still make it the same way.

TASTING NOTES AND FOOD PAIRING SUGGESTIONS

This wine is crisp and acidic, with pineapple, pear, mango and lemon flavors. Also present are hints of cardamom, kaffir, and baked apple. It is lean and elegant and can easily be paired with oysters, cracked crab, filet of sole Veronique or any dish with a cream sauce. Veal ala Normande anyone?

