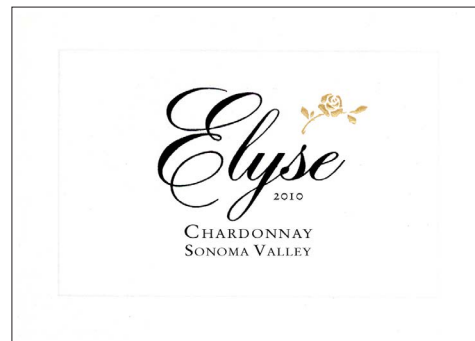


2010 CHARDONNAY SONOMA VALLEY



HARVEST DATE:	October 1 and October 11
GRAPE SOURCES:	Smith Vineyard Dry Creek, Sonoma Valley
BLEND:	100% Chardonnay
HARVEST BRIX:	23.0° and 24.0°
AGING:	Sixteen months sur lie in 30% new French Oak
pH:	3.41 TA: 0.77 g/100ml
ALCOHOL:	14.3%
PRODUCTION:	233 cases 12-pack 750ml

TASTING NOTES:

We are convinced that the Smith Vineyard is well suited to produce the type of Chardonnay we love – Burgundian styled wines that are opulent yet elegant, somewhat steely, and buttressed by crisp acidity. This 2010 vintage is light straw yellow in color with intriguing aromas of citrus blossom, d’Anjou pear, and hints of vanilla. On the palate, the wine is medium bodied with bright, clean flavors of apples, stone fruit, and minerals that lead to a long, vibrant finish.

Drink this Chardonnay now or cellar for 4 to 6 years. This wine pairs well with many seafood or fowl dishes as well as rich cheeses. Some of our favorite suggestions are chicken in a morel cream sauce or Époisses (a soft creamy Burgundian cow’s milk cheese).

ABOUT ELYSE WINERY:

Winemaking is cooking without a flame. Our winemaking philosophy at Elyse in Napa Valley is similar to the approach of a great chef who carefully prepares artisan grown ingredients to bring each layer of flavor to the table. Long term alliances with our growers form the cornerstone to our portfolio of vineyard driven wines that possess an unfaltering affinity for pairing with food.

“A meal with wine is dining – it’s a conversation, an event. It’s what wine is all about.”

– Ray Coursen, Winemaker & Owner

