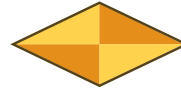


CONGRESS SPRINGS



CHARDONNAY 2008 LODI

Chardonnay is one of the most versatile of white wine grapes, growing in cool to warm climates all over the globe. In Lodi, Chardonnay ripens in early to mid season due to its warm climate tempered by cooling afternoon breezes from the west. Cold fermentation in stainless steel preserves the lemon zest and baked apple varietal aromas which here are given additional complexity by way of fermentation on oak; a modern innovation. This wine has undergone malo-lactic fermentation, giving a greater sense of roundness on the palate as well. The well ripened flavors show a touch of roasted hazelnuts, lemon zest, cling peach and apple. Enjoy this youthful Chardonnay with chicken, veal and seafood dishes over the next 1-2 years.

~ DANIEL GEHRS *Founder/Winemaker*



WINE PROFILE

VINTAGE: 2008 APPELLATION: Lodi
FERMENTATION: Temperature controlled stainless steel, fermented on oak
HARVEST: Mid-September
VARIETAL COMPOSITION: 100% Chardonnay

TECHNICAL DATA

ALCOHOL: 13.9% WINE TOTAL ACIDITY: .58
WINE PH: 3.40 RESIDUAL SUGAR: 0.01%
DEGREES BRIX AT HARVEST: 25.2 UPC: 0 81054 70455 7

AWARDS

SILVER MEDAL:
2010 San Francisco Chronicle Wine Competition
BRONZE MEDAL:
2010 Long Beach Grand Cru Wine Competition
2009 San Francisco International Wine Competition
2009 World Value Wine Challenge, 83 points

Classic Wines of California: POB 429, Ceres, California 95307 | p: 800.692.5780 | www.classicwinesofcalifornia.com

NATIONAL SALES: *Antares Wine Company:* 33 Harlow Court, POB 3400, Napa, CA, 94558 | p: 707.265.4050