

ARIEL 2005 CHARDONNAY

VARIETAL

Ariél 2005 Chardonnay grapes are carefully chosen from a variety of regions in California, with vineyards selected for Chardonnay exhibiting an emphasis on tropical fruit aromas.

WINEMAKING

Ariél Chardonnay is fermented cold at 50°F (10°C) in both stainless steel cooperage and small French oak barrels to dryness. Once fermentation is completed, the wine is blended and receives additional oak aging. Just prior to bottling, the alcohol is gently removed by cold filtration.

WINEMAKER NOTES

Ariél Chardonnay has a distinctive combination of buttery apple and butterscotch characteristics, combined with a toasty French oak bouquet, and should continue to develop complexity as it ages. It can be enjoyed immediately, or held three to five years before enjoying. Enjoy Ariél Chardonnay with richer seafood, veal, duck and cream pasta dishes.

Ethanol:	< 0.5% by volume
Varietal Profile:	> 100% Chardonnay
Serving Size:	100 ml
Calories/Serving:	approximately 21
Cases Produced:	25,000
Suggested Retail Price:	\$7.99