



Annabella
2012~Chardonnay

Technical Analysis:

Varietal	Chardonnay (100%)
Appellation	Napa Valley
Alcohol	13.5%
Aging	6 months in French Oak
Production	5,000 cases

Tasting Notes:

This Napa Chardonnay has a medium golden straw color and ripe aromas of fresh mango, passion fruit and kiwi fruit with only a touch of oak in the background. The palate is more ripe apple driven with the flavors of fresh crushed apple cider and then slight butterscotch on the mid-palate which then folds back into baked apple pie flavors with trace cinnamon spices. The finish of the wine comes back to citrus flavors but still smacks of the apple butterscotch flavors giving this fine Chardonnay great depth and length.

Some of the finest Napa Chardonnays are from the Yountville district of the Napa Valley and are often highly ranked by critics. This wine pairs well with Lobster tail with drawn butter or grilled wild Salmon or Ahi tuna served with a citrus/mango sauce and garnished with cilantro.