



Double Gold Medal Winner 2010

- Estate vineyards along the Russian River
 - 100% Chardonnay Minimal French oak

Featured in WINEENTHUSIAST

" This is a good wine to drink if you want a modestly elegant Chardonnay to serve alongside food, instead of a big, oaky sweetie. It's dry and crisp and clean, with pleasantly rich flavors of citrus fruits, peaches, green apples, minerals and vanilla.

Pair with soft cheese, lighter seafood, chicken or pasta with cream sauces.







Double Gold Medal Winner 2010

- Estate vineyards along the Russian River
 - 100% Chardonnay Minimal French oak

Featured in WINEENTHUSIAST

" This is a good wine to drink if you want a modestly elegant Chardonnay to serve alongside food, instead of a big, oaky sweetie. It's dry and crisp and clean, with pleasantly rich flavors of citrus fruits, peaches, green apples, minerals and vanilla. '

Pair with soft cheese, lighter seafood, chicken or pasta with cream sauces.







Double Gold Medal Winner 2010

- Estate vineyards along the Russian River
- 100% Chardonnay Minimal French oak

Featured in WINEENTHUSIAST

" This is a good wine to drink if you want a modestly elegant Chardonnay to serve alongside food, instead of a big, oaky sweetie. It's dry and crisp and clean, with pleasantly rich flavors of citrus fruits, peaches, green apples, minerals and vanilla.

Pair with soft cheese, lighter seafood, chicken or pasta with cream sauces.







Double Gold Medal Winner 2010

- Estate vineyards along the Russian River
- 100% Chardonnay
- Minimal French oak

Featured in WINEENTHUSIAST

" This is a good wine to drink if you want a modestly elegant Chardonnay to serve alongside food, instead of a big, oaky sweetie. It's dry and crisp and clean, with pleasantly rich flavors of citrus fruits, peaches, green apples, minerals and vanilla.

Pair with soft cheese, lighter seafood, chicken or pasta with cream sauces.







Double Gold Medal Winner 2010

- Estate vineyards along the Russian River
- 100% Chardonnay
- Minimal French oak

Featured in WINEENTHUSIAST

" This is a good wine to drink if you want a modestly elegant Chardonnay to serve alongside food, instead of a big, oaky sweetie. It's dry and crisp and clean, with pleasantly rich flavors of citrus fruits, peaches, green apples, minerals and vanilla.

Pair with soft cheese, lighter seafood, chicken or pasta with cream sauces.





Double Gold Medal Winner 2010

- Estate vineyards along the Russian River
 - 100% Chardonnay
- Minimal French oak

Featured in WINEENTHUSIAST

This is a good wine to drink if you want a modestly elegant Chardonnay to serve alongside food, instead of a big, oaky sweetie. It's dry and crisp and clean, with pleasantly rich flavors of citrus fruits, peaches, green apples, minerals and vanilla.

Pair with soft cheese, lighter seafood, chicken or pasta with cream sauces.





xander Valley

Vinevards.