



McKenzie-Mueller

VINEYARDS & WINERY

2005 Chardonnay

Los Carneros, Napa Valley,
Estate Bottled

Varietal Make-up: 100% Chardonnay

Harvest Date:..... Sep, 28 2005

AVA: Los Carneros

TA:60

pH: 3.37

Rs: 2 g/l

Alcohol: 14.2%

Filtration: None

Cooperage:..... French Oak

Bottling Date: July 19, 2006

Cases Produced: 190

100% Estate grown, produced, and bottled

Food pairing suggestions: Grilled chicken or turkey, honey glazed ham or flavorful fish such as salmon or halibut, fettuccini Alfredo

2005 is our first release of Chardonnay, and we are proud to announce that this limited edition has already won a gold medal at the San Francisco Chronicle's wine competition! The aroma reveals hints of vanillin, honeydew melon, crisp apple, and mineral qualities. Barrel fermentation adds a full, creamy texture in the mouth. Dry but fruit forward, this wine is well balanced and flavorful.





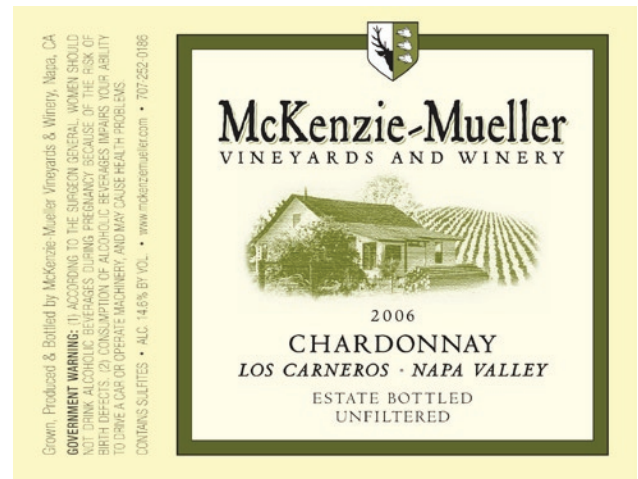
McKenzie-Mueller

VINEYARDS & WINERY

2006 Chardonnay

Los Carneros, Napa Valley,
Estate Bottled

Varietal Make-up: 100% Chardonnay
 AVA: Los Carneros
 Harvest Date:..... Sep. 23 & 30, 2006
 TA: 0.60g/100 ML,
 Malic 1.2g/L
 pH: 3.39
 Rs: 2.3g/L
 Alcohol: 14.6%
 Filtration: NONE
 Cooperage:..... 100% French Oak, 40% New
 Bottling Date: July 17, 2007
 Cases Produced: 307
 100% Estate Grown, Produced & Bottled



The 2006 Chardonnay is balanced and integrated with all components working as one. From the fresh flowery Chardonnay aromas to the smooth toasted oak and touch of citrus, this wine hits all the spots in the mouth without being heavy. Enjoy accompanying a meal, or as an aperitif.