



CELANI FAMILY VINEYARDS
CHARDONNAY
2008

THE 2008 CELANI CHARDONNAY IS SUR LEES BARREL FERMENTED IN 60% NEW FRENCH OAK BARRELS FOR 11 MONTHS. TO RETAIN AS MUCH OF THE CHARDONNAYS NATURAL ACIDITY, THE WINES WERE NOT ALLOWED TO UNDERGO MALOLACTIC FERMENTATION. IN THE GLASS, ARE A COMPLEXING ARRAY AROMAS OF PINEAPPLE, PEAR, ALMONDS, CREAMY MINERALS, AND GUN SMOKE. ON THE PALATE, THE WINE IS CRISP WITH TROPICAL FLAVORS, CITRUS AND APRICOT. THE RICH, FULL FLAVORS ARE HELD IN BALANCE AND ARE COMPLEMENTED BY THE WELL-STRUCTURED ACID THAT EXTEND THROUGH TO A CRISP FINISH. ENJOY THE 2008 CELANI CHARDONNAY OVER THE NEXT 3 YEARS.