



2007 D.R. STEPHENS ESTATE – CHARDONNAY NAPA VALLEY

<i>Release Date</i>	Spring 2009
<i>Appellation</i>	Napa Valley Appellation
<i>Winemaking Team</i>	Don and Trish Stephens, Proprietors Justin Hunnicutt Stephens, Proprietor Celia Welch Masyczek, Winemaker Jim Barbour and Nate George, Vineyard Managers Debbie Daniels, Director of Operations
<i>Varietal Composition</i>	100% Chardonnay
<i>Alcohol</i>	14.8%
<i>Cooperage</i>	100% French oak from a selection of premier tonnelleries 60% new oak
<i>Vinification</i>	<i>This wine was fermented in 100% French oak barrels to add softness and a rich texture to the finished wine. After undergoing malolactic fermentation, the wine was kept on the lees with bi-weekly battonage for a total of 10 months before bottling.</i>
<i>Tasting Notes</i>	<i>Forward and generous aromas of apricot, green apple, honeysuckle, jasmine, vanilla, and beeswax float upward, buoyed by fainter tones of mineral and sweet yeasty tones. The entry is rich and full, with clean, refreshing fruit acidity. At the finish, the flavors of peach blossom and ripe apricot linger, with a touch of minerality. The overall palate impression is of ripe, very juicy stone fruit and floral characters.</i> <i>All of this fruit was grown in the southernmost reaches of Napa Valley, within a stone's throw of San Pablo Bay. The clonal selection was approximately 60% Robert Young, 40% Clone 4 (UCD). All of the wine was barrel fermented in new French oak, approximately 60% new. It was kept sur lie with biweekly battonage for 10 months prior to bottling.</i> – Celia Welch Masyczek, Winemaker
<i>Other D. R. Stephens Estate Wines</i>	2005 Cabernet Sauvignon, Moose Valley Vineyard 2006 DR II Cabernet Sauvignon