

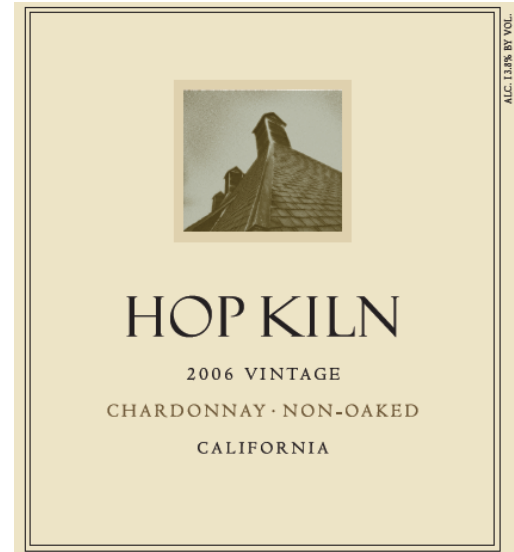
HOP KILN WINERY

2006 VINTAGE
CHARDONNAY • NON-OAKED
CALIFORNIA

Blend:	75% Chardonnay 25% Chenin Blanc
Vineyards:	Chardonnay 50% Dutton Mill Station, Russian River Valley 25% El Dorado County Chenin Blanc 25% Mendocino County
Fermentation:	Stainless Steel
Aging:	N/A
Bottled:	February 27, 2007
Release Date:	Mid-March 2007
Cases Produced:	809
R.S.	.2g/100ml
T.A.	.679
PH	3.35
ML	No
ALC	13.8%

Chardonnay is the queen of white wines, and the reason is evident in this bright, luscious offering, free of oak barrel fermentation and aging. A touch of nutmeg gives accent to mouthwatering citrus, honeydew melon and pineapple aromas. The wine's long, clean finish is refreshingly tart with appealing minerality. This full-flavored Chardonnay complements lightly grilled fish, poultry, pork and vegetables.

\$20.00/750ml



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Our 2006 non-oaked Chardonnay is full and clean on the palate, clearly pure delight. Unmasked by wood flavors, it displays distinct fruit essence—pineapple and pear with hints of coconut and citrus.

At Hop Kiln Winery we preserve our landmark's colorful past and adventurous spirit—welcoming visitors to our historic tasting room, marketplace and estate vineyards in the Russian River Valley. Come for a taste of history, warm hospitality and award-winning wines.

(707) 433-6491 • hopkilnwinery.com