

2008 “Shallow Bay” Chardonnay

Napa Valley, California



THE WINE: 100% Chardonnay from a single vineyard, the Jaeger Family Vineyard, in Southern Napa Valley near San Pablo Bay. The wine was barrel fermented “sur-lie” (a traditional Burgundian technique where the yeast is left in the barrels and frequently stirred) for 24 months in mostly new French oak barrels. Only 125 cases produced.

THE Estate: Winemaker Saul Baker created this gem from the cool-climate Jaeger Family Vineyard. This low-yielding Chardonnay vineyard has the ideal micro-climate for producing world class Chardonnay fruit. Cool maritime climate with long, warm summer days provide ideal conditions for opulent and complex Chardonnay.

~Tasting Notes~

Color: A rich straw-gold color.

Aromas: Citrus, honeysuckle flowers and tropical notes of banana and pineapple combine with vanilla oak and some toasted wood tones.

Flavors: Meyer lemon and pineapple core lead into a rich butterscotch and vanilla finish. The creamy mouth feel is tempered by good, crisp natural acidity creating great balance and complexity.

Food Pairing: Grilled halibut or swordfish with a citrus beurre blanc sauce.