

*~ winemaking offers a conversation with the natural world;
wine speaks to seasons past, the earth, its bounty and its pleasures~*

Vintage: 2006

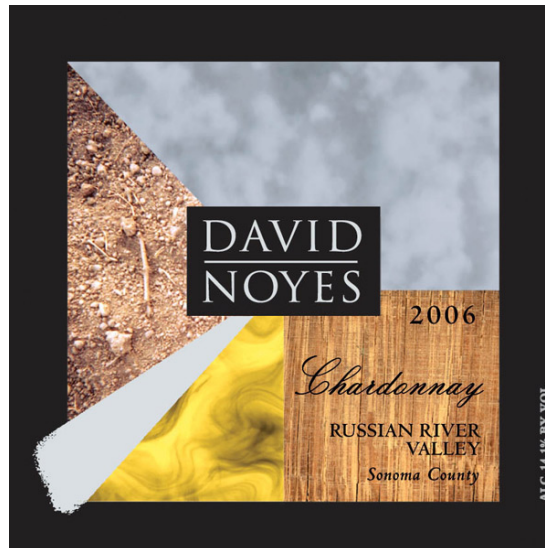
Appellation: Russian River
Valley/Green Valley
Varietal: 100% chardonnay
Alcohol: 14.1%

Aging: Aged 11 months in
barrel, 40% new, from the Doreau
cooperage

Harvested: Sept. 25, 23.9° Brix

Bottled: Dec 2007

Release date: Spring 2008



Food Pairings:

Anything from roast
chicken, or stuffed pork
chops to poached
salmon with mango
salsa

Longevity: I expect this
wine to develop and age
well for 4-8 more years.

Production: 50 Cases

At David Noyes Wines, a family owned and operated wine business, proprietor David Noyes takes pride in his poetic and hands on approach to winemaking. David sources fruit from both small and large Sonoma growers, carefully selecting sites that offer unique and individual expressions of varietal character. Personal attention in the vineyard and in the winery result in well-made, balanced, delicious wines.

Our 2006 Russian River Valley Chardonnay comes entirely from one vineyard, located on Morelli Road, just off Harrison Grade on a ridge neighboring the town of Occidental. Farmed by the Dutton family, this cool site overlooks redwoods to the West and dryer madrone, oak and mixed scrub woodlands to the East, and is well suited to the old Wente selection chardonnay it bears.

The wine opens with initial impressions of citrus and ripe apples underscored by aromas of fresh baked bread, with hints of caramel and vanilla. In the mouth, the aromas open into a full-bodied, lively, expression of chardonnay fruit, supported by richer flavors of caramel and butterscotch. One sip invites another...and should for many years to come