



**PEARL HANDLE**  
**CHARDONNAY**  
**2008 NAPA VALLEY**

**VINEYARD:**

Oak Knoll is a wonderful appellation for Chardonnay. Loamy soils and moderate temperatures allow for full ripening of fruit flavors with balanced acidity.

**AROMAS:**

Spicy pear, fuji apple, vanilla, nuts, toasty oak.

**TASTE:**

Concentrated, round and viscous with sufficient acidity to maintain a full presence from beginning to end. The evolution is smooth and lively and the finish is long and refreshing with complex flavors of fruit and oak.

**WINEMAKING:**

Hand harvested in the early morning / Whole cluster pressed / Champagne press program used for delicacy / 100% barrel fermented / 100% malolactic fermentation / 12 months in barrels, aged sur lie with bi-monthly batonnage