



## **Annabella 2010 Napa Valley Chardonnay**

100% Napa Valley Chardonnay, Yountville AVA  
Fermented on French oak and aged Sur Lies for 6 months.

This Napa Chardonnay has a light golden straw color and ripe aromas of fresh lemon custard and sweet tangerine aromas with a hint of Tahitian vanilla and a touch of clove spice. The palate enters with luscious tropical fruit notes and bold yet balanced acid profile which gives the mid-palate a juicy, almost nectary appeal as the flavors are balanced between ripe mango and sweet passion fruit. Overall there is a floral component reminiscent of jasmine, but not quite as pungent, more of a distant and pleasant fragrance. The final finish on the wine is generous with fruit and perfectly balanced with its acidity and understated oak making it an excellent aperitif and food friendly white. The floral components are subtle but transcendent, taking you some place tropical.

Some of the finest Napa Chardonnays are from the Yountville district of the Napa Valley and are often highly ranked by critics; take advantage of the opportunity to drink a pricey Chardonnay for half the price.

This wine pairs well with lighter summer time fare as well as a variety of seafood dishes. Try it with Sea Bream topped with seared fried leeks and goat cheese. Brinzano, Sea Bass or John Dory are other nice white fish choices and do well with subtle nage sauces and either summer or winter vegetables such as sun chokes or turnips. It's also a nice choice with Thanksgiving ham or turkey and as winter approaches, so does crab season. Enjoy through 2017.