

## 2008 Chardonnay

CONSERVANCY. LIVERMORE VALLEY



Our Conservancy wines help protect precious California vineyard land from urban development, as all Conservancy winegrowers have placed their land into a conservation trust that preserves it against development forever. The Conservancy wines protect not only the land but a simpler way of life.

## Winemaker Notes

The 2008 Chardonnay, Conservancy is a wonderfully expressive wine that is rich and creamy, yet fresh. Ripe tree fruit flavors of peach, pear, and even guava show on the nose and palate. Hints of lemon, subtle herbs and brioche balance out the fruitiness, and there is a creamy and nuanced finish.

## **Suggested Pairings**

Herbed pork loin or pasta with your favorite cream sauce.





Tech Data

Varietal Composition: 100%

Chardonnay

Appellation: Livermore Valley

Case Production: 6,000

Aging: French and American oak

barrels

Alcohol: 13.5%

Residual Sugar: 0.30g/100ml Titratable Acidity: 0.60g/100ml

pH: 3.62

Release Date: Fall 2009

Suggested Retail: \$15.00

Available: Nationally