

SUMMERS ESTATE WINES



2008 Alexander Valley Reserve Chardonnay



The Summers Estate Wines family makes their home and work in Calistoga, running this small family-style winery. Our lifestyle is about enjoying life: living in a small town and being involved in community activities, growing grapes and making premium quality wine, and relaxing when the opportunity presents itself. Favorite times are spent visiting with family and friends, playing bocce ball and dining al fresco among the vineyards.

Our 2008 Reserve Chardonnay is produced from grapes grown at Stuhlmuller Vineyards in Alexander Valley bordered by Russian River and Chalk Hill Appellations. This area has unique river bench land soils, which produce some of California's most distinctive Chardonnays. This Chardonnay was fermented and aged sur lie for ten months in French Oak. The wine possesses a golden color and lovely fragrances. On the palate it balances medium acidity with integrated oak and a lush texture revealing layers of pineapple, pear, apple, and lemon cream pie. It offers a soft finish of nutmeg and citrus blossoms.

Suggested Food Pairings

Scallops with a tarragon cream sauce, Soft Cheeses, Apple Pie

Cellaring

Enjoy now

Technical Analysis

Blend: 100% Chardonnay

Alcohol: 14.5%

Total Acidity: 0.66g/100mL

pH: 3.50

Barrel Regimen: 10 months in French Oak, 40% New Oak

Cases Produced

1,150

Suggested Retail Price

\$22.00