

JAMES COLE

ESTATE WINERY

Vintage: 2007

Appellation: Napa Valley (100% Yountville District)

Harvest Dates: September 20, 2007

Composition: 100% Chardonnay

Fermentation: 60% Barrel / 40% Tank

Barrel Aging: 8 months sur lies

Analysis: Ph: 3.26
T/A: 0.64
Alcohol: 14.1%

Winemaker: James Harder

Consulting
Winemaker: Charles Hendricks

Viticulturist: Kelly Maher

Vineyard Manager: Jim Regusci

Case Production: 132 cases

Tasting Notes:

The 2007 reveals excellent depth of fruit with hints of butterscotch, citrus and guava on the nose while the satiny/creamy texture unfolds with flavors of tangerine, apricot, figs and honey in a supple and complex style. In the cellar, oak and malolactic fermentation are used with a very light touch in order to enhance rather than dominant the palate. An elegant Chardonnay that will age gracefully for the next 5-7 years.