



2005

**CHARDONNAY
RUSSIAN RIVER VALLEY**

The cooling effect of the marine layer fog at the Western reaches of the Russian River Valley provides excellent growing conditions for Chardonnay grapes. Various vineyards within Dutton Ranch are the primary fruit source for our Chardonnay with additional fruit coming from La Porte Cochere vineyard. The cooler weather yields higher grape acidity at harvest which helps form the base of Girard's trademark style of bright, clean and non-buttery Chardonnay.

Our 2005 Russian River Chardonnay exhibits wonderful brightness, clarity and light weight on the palate. The crispness and minerality of the wine makes it a lovely food companion but you will find it to be quite enjoyable on its own. Superb lemon and guava aromas with refreshing citrus flavors are accented with hints of toasted cashew and a subtle creamy texture from the sur lies aging.

Winemaking

Our grapes were hand sorted and gently whole cluster pressed directly into 50% new and 50% once used French oak barrels. The wine was fermented with a combination of native and specially selected yeast. After fermentation the wine went through 100% native malolactic fermentation and was aged sur lies for 10 months. 6970 cases were produced.

Alc 13.9% - pH 3.60 - TA 0.58g/100ml

Press/Awards

California's Best of 2006 – Top Ten Chardonnays of the Year

Fresh, pretty, aromatic scents of lime zest, tropical fruit and lemon blossom. Round, silky smooth and moderately creamy with cleansing acidity, this well-priced Chardonnay delivers complex flavors of succulent pear, lemon, honeydew melon and a subtle note of caramel; lingering, fruity close. Completely barrel fermented in French oak, ten months sur lie and native malolactic provide substance rather than weightiness. – *Wine News, December 2006/January 2007*