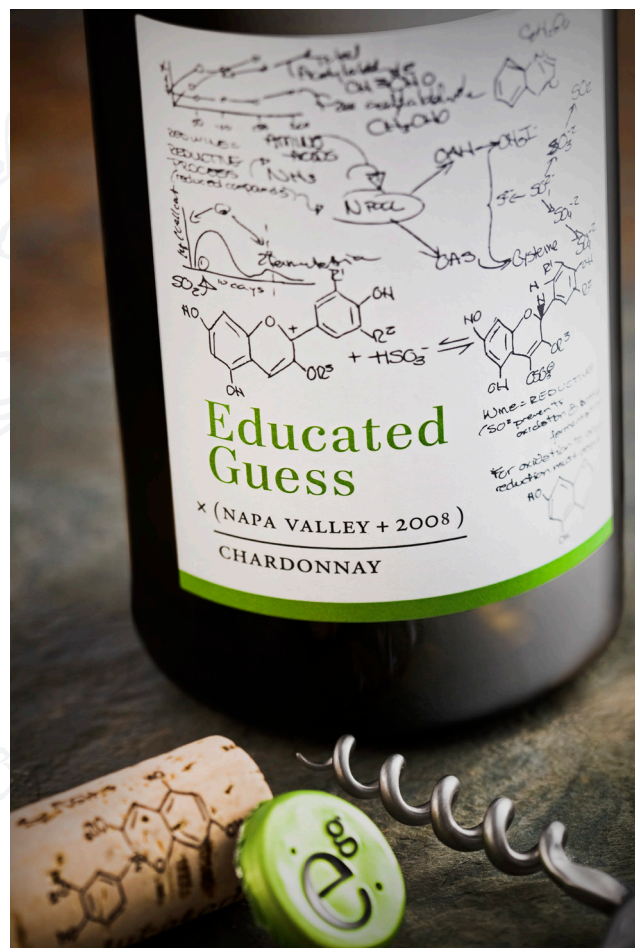


Educated Guess

× (NAPA VALLEY + 2008)

CHARDONNAY



THE NUMBERS

100% Napa Valley Chardonnay
85% Oak Knoll
15% Mt. Veeder

60% Barrel Fermentation
60% Malolactic Fermentation
40% Stainless Steel Fermentation

12 Months in Burgundy French Oak Barrels (50% new)
3,500 Cases Produced (Bottled April 2010)
\$17 Suggested Retail Price (UPC Code 8-98079-00101-7)

THE STYLE

This is not your typical Napa Chardonnay. By combining the characteristics that both traditional barrel fermentation and stainless steel ferment provide, we were able to retain the delicious tropical fruit flavors, while also giving the customer what they have come to love in Chardonnay - creamy notes, toast, spice and vanilla without being overdone in any way. No “stick of butter and a 2x4” Chardonnay here! Very food friendly and crowd pleasing!

Roots Run Deep Winery
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