

CHARDONNAY WINE LIST

14 HANDS – 2005 Chardonnay

“14 Hands Chardonnay offers bright aromas of apples and pears with a touch of caramel and spice. Elegant fruit flavors give way to hints of butter and coconut, ending with a juicy finish. Balanced and approachable, this wine can stand alone as an aperitif or partners well with buttered fish, grilled pork or pasta with cream sauce.” -Keith Kenison, Winemaker **\$9.95**

AGATE RIDGE - 2006 Chardonnay

This wine exhibits crisp green apple fruit with a hint of minerality. Partial wood aging and malolactic fermentation contributes buttery, vanilla notes. **\$10.95**

ARBOR CREST - 2006 Chardonnay

The 2006 Chardonnay is an enticing blend from three unique vineyard sites across the Columbia Valley. Barrel fermented and aged in new and older oak, this wine is full-bodied with layers of peach, apricot, honey and toasty oak flavors. **\$8.90**

BADGER MOUNTAIN – Chardonnay - (Organic) (No sulfites added)

Integrated aromas of Golden Delicious apple, kiwi, vanilla, and lean peach and mineral. Round, ripe, and generous with flavors of apple, kiwi, and peach, finishing with subdued mineral and vanilla. **\$8.40**

BOTTEGA VINAIA - Chardonnay Trentino

Lots of apple and cream character. Medium-bodied, with light acidity and a medium finish. **~~\$15.35~~ – SALE \$9.35**

CONCHA Y TORO FRONTERA CHARDONNAY - 2009

Light yellow and bright. Fruit forward and delicate with herb notes, tropical fruits and a hint of vanilla. Fresh, balanced and refreshing with a bit of sweetness. Long lasting. A quaffable white wine with distinctive varietal character. **\$4.75**

COTO DE HAYAS 2003 Campo de Borja Chardonnay

The taste of this pale to medium gold colored chardonnay as "like drinking the juice out of a can of peaches." And indeed, the aromatics are reminiscent of overripe peaches, pears and even a little apricot, shaded with subtle floral overtones, and being not at all characteristic of chardonnay as we know it. **\$7.55**

EOLA HILLS CHARDONAY

Clean and pure with not a lot of oak, this is a chardonnay that you will absolutely love. The tropical fruits and pear flavors of this Chardonnay coupled with a subtle crisp finish make this a surprisingly diverse wine. **\$9.35**

EMERSON - 2007 Chardonnay Willamette Valley

Rich and golden in hue, Emerson Vineyards Chardonnay showcases aromas of ripe red apples, tropical fruit, and muted toasty spice. The bright, vibrant palate adds kiwi and baking apples to the mix, with a rich, round, yeasty contribution from barrel fermentation. Crisp acidity and restrained oak make this wine refreshing and food friendly. **\$15.35**

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FONTERRA 2009

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FRE CHARDONNAY – Alcohol Removed

Light, fresh, and fruity, it offers inviting tropical fruit aromas and rich, crisp, citrus and apple flavors. **\$5.00**

J. LOHR - Chardonnay Arroyo Seco Arroyo Vista Vineyard 2005

Citrusy notes have spice, cedar and fresh fennel accents, with a nice juicy finish. **\$18.65**

JUSTIN - Chardonnay Paso Robles 2005

Aromas of green apple, pineapple and ripe stone fruit combine with a hint of cinnamon and toasted oak on the nose of this wine. The wine finishes with multiple layers of honey, cream, vanilla and a touch of caramel from the "lees" stirred French oak. **\$15.90**

LEESE FITCH - 2007 Chardonnay

This wine has some good lemon drop flavors with an edge of porcini mushroom to give the wine some depth and complexity. **\$11.20**

PUDDING RIVER – 2007 Chardonnay – OAK BARRELL

Full bodied with a complex range of flavors built around ripe satsuma, creamy pear, melon and walnuts accented with toasty oak flavors and aroma leading to a bright lingering citrus finish. **\$22.00**

PUDDING RIVER – 2007 Chardonnay – STAINLESS FERMENTATION

Vibrant and refreshing with aromas of ripe pineapple and satsumas leading to flavors of Granny Smith apple, walnut, white truffle and a hint of savory herbs. **\$17.00**

RAIMAT - Chardonnay Costers del Segre Unoaked 2005

Shows good varietal character, with honeydew melon, vanilla and spice flavors, ending with a sweet apple note. There's enough acidity to keep this fresh. **\$8.25**

SAGELANDS - 2007 Chardonnay

Bright with an appealing pale gold color. The nose shows ripe apple and Anjou pear aromas with a light note of golden peach and honeysuckle. The palate is very crisp and refreshing with green apple, tropical fruit, citrus and vanilla flavors. **\$9.35**

SILVER FALLS – 2006 Chardonnay

Dry & Smooth with moderate American Oak influence. Great dinner wine, pair with Seafood, Chicken and Smoked Salmon. . **\$11.10**

TORMARESCA CHARDONNAY – 2007

Here's a light and easy Chardonnay with clean mineral notes backed by dried hay, sage, stone fruit and honey. The wine has good density and length and ends on a spicy, fresh note. **\$11.40**

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WENTE - Chardonnay Livermore Valley 2004

Floral and citrus notes are refreshing and herbal, with a clipped finish. **\$12.15**

WOLF BLASS - Chardonnay South Australia Yellow Label 2004

Bright and appealing for its lime, grapefruit, mineral and spice flavors, finishing with a lively feel. **\$10.00**