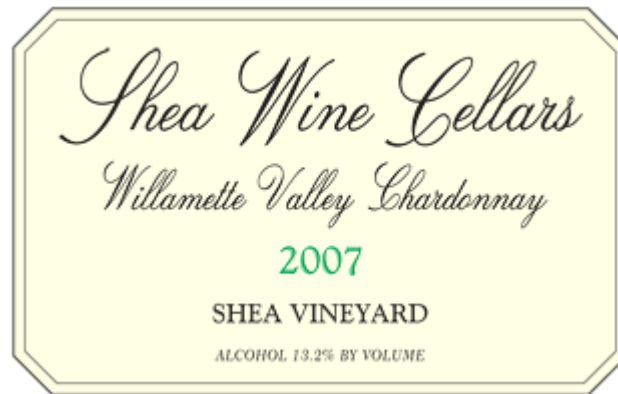


Shea Vineyard: American “Grand Cru” – *Wine Enthusiast*



2007 Willamette Valley Chardonnay

Pinot Noir Clones:	Dijon 76, 548
Harvest Dates:	October 6, 12, 2007
Quantity Produced:	325 cases of 750 ml
Date Bottled:	August 6, 2008
Fermentation Notes:	90% ML complete
Alcohol:	13.2%
Elevage (Aging):	15% New Oak, 15% Stainless, 70% Neutral Wood
Vineyard Source:	Shea Vineyard: Blocks 4, 31

Tasting Notes:

This is a classic Chardonnay with aromas of quince and ripe Bosc pear, balanced with a hint of flinty minerality and spice. It is a classic cool climate Chardonnay with a rich texture combined with bright acidity and great length. This wine will pair exceptionally well with food.

Reviews and Ratings:

Robert Parker's Wine Advocate: Rating: 90. "Shea grows a small amount of Chardonnay which he keeps for his own label. Light gold-colored, it is a crisp, restrained, Cote de Beaune-like effort with aromas of toast, mineral and assorted white fruits. Elegant on the pallet, vibrant and flavorful, it should drink well over the next 5 years."