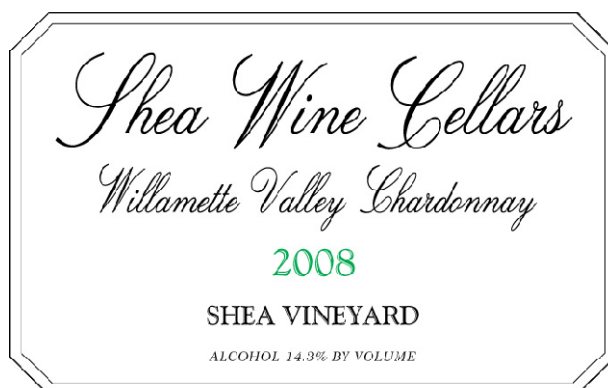


American Grand Cru – Wine Enthusiast



2008 Willamette Valley Chardonnay

Retail Price: \$40 per bottle

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<b>Pinot Noir Clones:</b>	Dijon 76, 548 and 95
<b>Harvest Dates:</b>	October 1, 18 and 19, 2008
<b>Quantity Produced:</b>	425 cases of 750 ml
<b>Date Bottled:</b>	August 19, 2010
<b>Fermentation Notes:</b>	100% ML complete; Aged sur lies with regular battonage
<b>Alcohol:</b>	14.3%
<b>Elevage (Aging):</b>	15% New French oak, 20% Stainless, 65% neutral French oak (10 years old)
<b>Vineyard Source:</b>	Shea Vineyard

**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:**

**Wine Spectator:** Rating 90

**Robert Parker's Wine Advocate:** Rating 90 "Shea Vineyards grows a small amount of Chardonnay all of which goes into their label. The 2008 Chardonnay was aged in just 15% new oak. It is light gold in color with attractive aromas of pear, spiced apple, white peach and hazelnuts. Creamy-textured on the palate, it has plenty of spicy fruit, good acidity, and a lengthy, fruit-filled finish. It can be enjoyed over the next 3-4 years."

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