

The label features a chemical reaction diagram showing the conversion of a polyphenolic compound (likely a flavan-3-ol) to a more complex structure, possibly a lignan or a related polyphenol, with the addition of a sulfonate group (SO_3^-). The diagram includes various functional groups like hydroxyl (OH), methoxy (OCH_3), and a sulfonate group (SO_3^-).

Educated Guess

x (NAPA VALLEY + 2007)
CHARDONNAY

Educated Guess

2007 Napa Valley Chardonnay

90 Points & Editor's Choice!

"A beautiful Chardonnay and, at this price, a great bargain. Shows Chablis-like dryness and minerality and an elegantly crisp mouthfeel, with flavors of pineapple, vanilla and charred oak. Only 4,000 cases, but worth a search!"

Wine Enthusiast | November 2009

87 Points!

Wine Spectator | November 30, 2009

87 Points & Good Value!

Connoisseurs' Guide | January 2010

Appellation: 100% Napa Valley

Varietal: 100% Chardonnay
85% Oak Knoll, 15% Mt. Veeder

Cases Produced: 4,000

Winemaker Notes: Delicious fruit flavors of pear, melon, and green apple, good acidity and a kiss of oak. Our Chardonnay also gives you creamy notes, toast, spice and vanilla without being overdone in any way. Very food friendly and crowd pleasing!

Suggested Retail Price: \$17