

COURTNEY BENHAM WINERY
2005 CHARDONNAY
NAPA VALLEY

TECHNICAL NOTES

Varietal: 100% Chardonnay

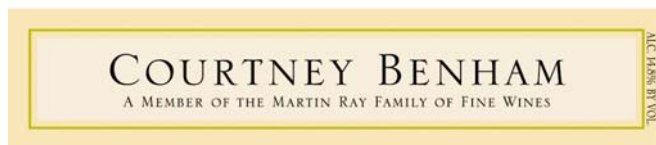
Brix at Harvest: 25.6°

Alcohol: 14.6%

Total Acidity: 0.52

pH: 3.66

Quantity Produced: 2,800 cases



THE VINEYARDS

Our 2005 Napa Valley Chardonnay is produced from selected vineyards in the Yountville appellation of Napa County. The cooler climate in this region produces grapes of exceptional quality that allow us to create a wine with bright and intense flavors.

WINE NOTES

This classic rich and buttery Chardonnay is ripe with complex layers of apples, fresh peaches and vanilla. Twelve months in French oak barrels allows the wine to develop a rounder, creamier texture. Aromas of crisp apple and peach are balanced by rich vanilla oak. A soft supple entry leads to a full, textured palate and a spicy lingering finish.

FOOD AND WINE PAIRING

Try grilled chicken with pineapple chutney or barbecued oysters to pair with this Chardonnay.

On-premise/restaurant: \$35-60

Off-premise/retail: \$16-30