



ALBERTONI VINEYARDS 2009 CHARDONNAY CALIFORNIA

STATISTICS:

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| <i>Alcohol:</i> | 12.5% | <i>Appellation:</i> | California |
| <i>Glucose/Fructose:</i> | 7.63 g/L | <i>Winemaker:</i> | Margaret K. Leonardi |
| <i>T.A.:</i> | 5.75 g/L | | On Premise Only |
| <i>pH:</i> | 3.41 | | |
| <i>Blend:</i> | 76% Chardonnay | | |
| | 24% Dry Whites | | |

WINEMAKER NOTES:

"This light buttercup-colored wine has very prominent Chardonnay distinctiveness arising from a foundation of pear aromatics. It delivers a rich, full-bodied, creamy savor that leads to its extraordinarily smooth finish."

Margaret K. Leonardi, Winemaker

SUGGESTED FOOD PAIRINGS:

"This Chardonnay is delicious with olives, cream-sauced pastas, pork chops, grilled chicken and seafood, like lobster, scallops and crab cakes. Good cheeses to pair with this wine include provolone and Brie."

Margaret K. Leonardi, Winemaker
