



CARMENET RESERVE 2009 CHARDONNAY CALIFORNIA

STATISTICS:

Alcohol:	12.5%	Appellation:	California
Glucose/Fructose:	8.21 g/L	Oak Aged:	American, 6-9 Mos.
T.A.:	5.55 g/L	Winemaker:	John Allbaugh
pH:	3.41	UPC Code:	0 81054 81440 9
Blend:	87.6% Chardonnay 7.5% Sauvignon Blanc, 4.9% Dry White		

WINEMAKER NOTES:

"Carmenet Chardonnay is a lovely straw-colored wine with hints of apple, banana, and vanilla. This opulent and sensual wine finishes with butterscotch and tropical fruit and ends with a smooth crisp enjoyable finish. Enjoy!"

John Allbaugh, Winemaker

SUGGESTED FOOD PAIRINGS:

"Seafood (light & heavy), shellfish, pork, cheese, and poultry pair well with this Chardonnay."

John Allbaugh, Winemaker

ACCOLADE:

- *Quarterly Review of Wines, Summer 2011 – 89 Points / California's Best Wines \$15 and Under*

AWARD – PRIOR VINTAGE:

- *Carmenet Reserve 2008 Chardonnay*
2011 Finger Lakes International Wine Competition – Silver Medal



CARMENET WINERY
SONOMA, CA
www.domainenapa.com