



2005 BARREL SELECT CHARDONNAY

WINEMAKER'S NOTES

The 2005 Barrel Select Chardonnay is a blend of Chardonnay fruit from seven different vineyard sites in North Carolina. Winemaker Mark Friszolowski wanted to enhance what each vineyard's microclimate brings to the wine while adding a different element to the blend. His goal overall was to preserve the tropical fruit aromas.

Mission was accomplished by mingling barrel fermented Chardonnay which was aged sur lies in French oak barrels for 11 months with Chardonnay that was fermented in the gleaming stainless steel tanks at Childress Vineyards. The wisp of oak serves solely to complement the fruit.

TASTING NOTES

Our crisp Chardonnay is a fruity mix of citrus, apple and pineapple that teases the palate and finishes light and dry

FOOD PAIRINGS

Lemony aromas make it a delightful accent to roast chicken, grilled fish and cream sauced dishes as well as a great aperitif.

TECHNICAL SPECIFICATIONS

Varietal Content	100% Chardonnay
Clone and Root Stock	Dijon 95, 96, 76 Root Stock 101-14
Appellation	North Carolina (68% Yadkin Valley AVA)
Time in Barrel	11 months (20% sur lies, 80% Stainless Steel)
Type of Oak	French Oak, Alliers Forest, Medium Toast
Alcohol	12.5%
Titrateable Acid	6.15 grams per liter
Wine pH	3.6
Residual Sugar	0
Harvest Date	8/29/2005
Bottling Date	8/23/2006
Release Date	August 2007
Suggested Retail	\$10
Cases Produced	5974

ACCOLADES

Double Gold Medal, 2008 NC State Fair

Gold Medal, 2007 NC State Fair

