



FOGGY OAKS CHARDONNAY

2008 FOGGY OAKS CHARDONNAY – *Russian River Valley*

<p>WINE SPECTATOR Web 2011</p>	<p>88 Points - Wins points for subtlety and finesse, this ripe, smooth and polished white shows ripe pear, melon, spice and hazelnut, ending with a fleshy, supple finish.</p>
<p>CALIFORNIA GRAPEVINE October - November 2010</p>	<p>89 Points - Medium-light golden yellow; attractive, assertive, slightly buttery, nutty, spicy, ripe pear and tropical fruit aroma with notes of vanilla, citrus, and minerality; medium-full to full body; initially plush, citrusy, white peach and baked apple flavors with a touch of butterscotch and tending to restraint on the finish; lingering aftertaste.</p>

2007 FOGGY OAKS CHARDONNAY – *Russian River Valley*

<p>WINE & SPIRITS October 2009</p>	<p>91 Points - “Best Buy!”- There’s a cool and succulent feel to this chardonnay’s fruit, even as its super-rich, honeyed apricot flavors verge on going over the top. Instead, the finish lifts the wine, toning it for the beach or ideally, a lobster roll in the Hamptons.</p>
<p>CALIFORNIA GRAPEVINE October - November 2009</p>	<p>“Highly Recommended!”- Medium-light golden yellow; pleasant, earthy, herbal, elegant, citrus, apple, and tropical fruit aroma; medium-full body; slightly rich, crisp apple and tangerine flavors; nicely balanced; lingering aftertaste.</p>
<p>WINE SPECTATOR June 2009</p>	<p>88 Points - The core pear, apple and hazelnut shadings give this a nice range of flavors. Full-bodied and complex.</p>

2006 FOGGY OAKS CHARDONNAY – *Russian River Valley*

<p>WINE ENTHUSIAST December 2008</p>	<p>88 Points - Oak and lees aging complicate this wine, giving it smoky vanilla-spice and creamy, yeasty notes that add to the pineapple, pear and peach flavors. It’s a good, rich, easy-drinking Chardonnay that’s at its best now.</p>
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