

**AMERICAN**  
★ ★ ★ **WINE CLUB** ★ ★ ★

**2007**  
**Eos Estate Chardonnay**  
**Paso Robles**

**Winemaker Comments**

The 2007 vintage was a great year filled with unexpected turns in the weather. The season started with light rain fall and slightly cooler than average temperatures without the usual heat spikes during august and september causing some early ripening varietals. this great Paso Robles weather of warm days and cool nights allowed for an on time and balanced harvest.

**Wine Notes**

**NOSE:** The senses are caressed with macintosh apples and light toasty oak balanced by subtle hints of pineapple and banana.

**MOUTH:** A flavor and texture extravaganza with the acidity of pineapple and mango jumping across the palate with intermittent citrus, green apple, mango, and toasty oak peaking from behind.

**FINISH:** The acidity balanced by the oak seems to have a flavor that lasts forever.

**Food Pairing Recommendations**

A full-flavored white wine that can be paired with delicate foods such as poached salmon to heavier dishes of grilled Chicken breasts Provençal and chowders.



**Technical Notes**

VARIETAL:	100% Chardonnay
HARVEST DATE:	09/07
HARVEST BRIX:	23.5°
RESIDUAL SUGAR:	.03%
TOTAL ACIDITY:	0.37g/100ml
pH:	3.46
FINISHED ALCOHOL:	13.5%
BARRELS:	15% French Oak, 4% American Oak, 81% Neutral Oak
VINEYARD LOCATION:	91.1% Home Ranch, 8.9% Brothers Ranch



*Winemaker*  
*Nathan Carlson*