

# ROUND HILL

2007  
CALIFORNIA  
CHARDONNAY

The new Round Hill. Always fresh, always flavorful.  
*Sustainably farmed and family managed.*



#### RELEASE DATE

May 2008

#### TASTING NOTES

Abundant aromas of fresh green apples layered with dried apricot pleasantly entice you upon opening our 2007 California Chardonnay. This wine opens further to expose subtle notes of crème brûlée intertwined with French vanilla, finishing with a hint of crisp lemon zest. Enjoy the refreshing fruit flavors of fresh apricots and peach wrapped around the supple flavor of a Bosc pear.

#### FOOD PAIRINGS

This Chardonnay blends the forward fruit flavors of fresh pears, ripe peaches and apricot making this the perfect wine to serve with grilled chicken breast pasta salad, roasted red snapper with sprigs of rosemary or grilled pork loin. Shaved Reggiano parmesan and pesto over your favorite pasta is an ideal companion to this wine as well as a favorite summer salad of mixed greens and fresh garden vegetables.

#### WINEMAKER'S NOTES

California's mild growing season provided winemakers with some of the best crops in recent history. Although crops were lighter and yields were down, the quality was extremely good. Berry clusters were small, creating a greater skin to juice ratio allowing the fruit to develop intense varietal flavors. With a less than average rainfall, spring and summer were mostly mild, translating into quality grapes with good acidity, concentration and color. 2007 looks to be another great vintage.

#### VINEYARDS

Select vineyards throughout California.

#### BLEND

90% Chardonnay, 3% Viognier, 2% Sauvignon Blanc, 2% Muscat Canelli and 3% other white varietals.

#### ACID/pH

0.59 / 3.47

#### ALCOHOL

13.5%

