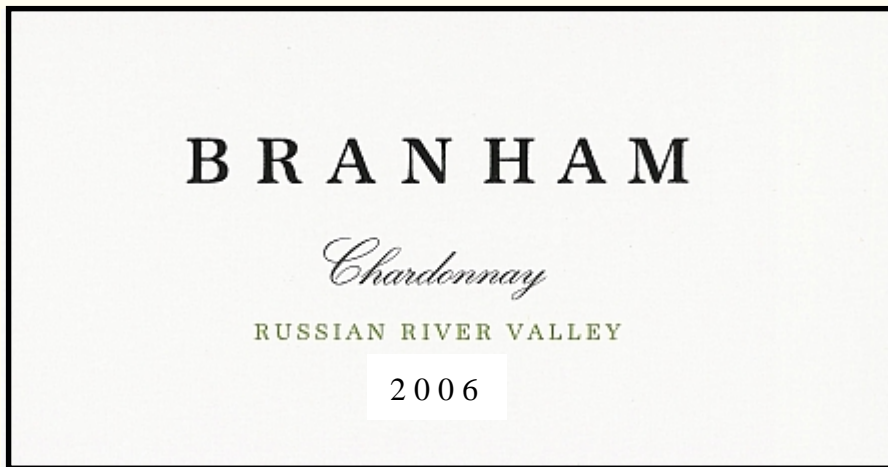


BRANHAM Estate Wines

Our second vintage for this wine, and since the first one went so well--why change? This all stainless steel/sur lie aging/zero percent malolactic Chardonnay is bursting with true Chardonnay fruit. A palette of green and yellow fruit on the palate--crisp green apples, kiwi, pineapple, lemons and grapefruit. Perfect for that one glass of white wine when you get home from work, or a true crowd-pleasing party wine. Enjoy now!



Vineyards

- Foppli Family Vineyard ~100% Chardonnay •

Harvest

October 1, 2006

Brix 24.4 - 3.22 pH - .70 TA

Winemaking

Whole cluster pressed

Fermented in Stainless steel for 25 days @ 55 F

Left sur lie for 85 days No maloactic fermentation

Chemistry at Bottling

14% Alcohol

3.25 pH; .65 TA; .23 RS

Release Information

Bottling: January 2007