



SUGGESTED RETAIL \$25 750mL

VINTAGE 2008

COMPOSITION 100% Chardonnay

APPELLATION Sonoma 68% • Napa 32%

HARVEST DATES Sep — Oct 2008

AGING 12 months in French oak

ALCOHOL 14.5%



NEWTON

2008 CHARDONNAY

NEWTON VINEYARD

Dedicated to working in harmony with nature to produce remarkable artisan wines, Newton Vineyard transforms fruit of uncompromised quality into wines of distinctive character. An early pioneer of Spring Mountain and one of the first Napa Valley wineries to craft unfiltered and naturally fermented wines, Newton Vineyard has become one of the most inspiring and fascinating wine estates in the world.

WINE PHILOSOPHY

At Newton Vineyard, the lone pine tree that sits atop the mountain ridge, known as Pino Solo, can be distinctly seen from the valley floor and symbolizes the individuality of our wine and our winemaking approach. Newton seeks to preserve the unique, individual quality of fruit achieved in the vineyard to produce wines that best express the essence of the fruit and nature's intertwining of sun, soil and vine.

TASTING NOTES

Enticing notes of ripe pear and green apple mingle with light butterscotch, vanilla and almond aromas. On the palate, ripe pear combines with pie crust and golden delicious apple flavors, accented by a hint of orange zest. The layers of flavor and appealing texture persist throughout the plush, creamy finish.

FOOD & WINE PAIRING

The subtle acidity and creamy finish in this well-balanced Chardonnay make it a versatile, food-friendly choice. We suggest pairing this wine with seafood like baked halibut, roasted poultry or richer pasta dishes with a cream sauce.