

FEATURED WINES

2008 Old School Lane California Chardonnay

Chardonnay almost did not survive Prohibition... but we're sure glad it did.

Genetic studies have identified Chardonnay as a cross between Pinot Noir and Gouais Blanc. Historical references note California plantings of Chardonnay dating back to the late 1800s, but production remained limited because of the grape's low yields.

Most Chardonnay vineyards were uprooted during Prohibition, replaced with thick-skinned varieties that could be shipped cross-country to be used by home winemakers. Thankfully, small plantings in the Livermore Valley and Santa Cruz Mountains survived Prohibition. But it was not until the 1970s that Chardonnay's popularity boomed.

And what fueled that popularity? Renditions not unlike the 2008 Old School Lane Chardonnay undoubtedly helped, as the public learned that the variety combined exceptional flavor with what we like to call "drinkability." The best Chardonnays match nicely with food, but also can be savored solo — and the 2008 Old School Lane wears both hats deliciously.

TASTING NOTES

Grape Composition:

77% Chardonnay & 23%
Other White Varieties

When to Drink:

Now Through 2010

Grape Source:

Select Vineyards in Various
California Growing Regions

Our Tasting Panel Score:

89 Points

Aromas and Flavors:

Apple, Pear, Lemongrass,
Melon and a Hint of Toast

This Chardonnay, which also includes Chenin Blanc and Muscat in the blend, offers notes of apple, pear, lemongrass, melon and toast.

FOOD PAIRING SUGGESTIONS: grilled halibut, or a chicken pot pie.

WINE RE-ORDER #: 16546