



2008 Chardonnay

Davis – University Viticultural Fields

Retail \$18.00

The 2008 *Davis Chardonnay* is a **semioaked** version, harkening back to the day when the Chardonnay grape in France was allowed to be a grape, not a tincture of furniture wood. We worked hard to preserve the essential fruity character of the Chardonnay grape, without allowing it to take on much of the butteriness associated with a fully secondary-fermented Chard. The net is that people find it a remarkable accompaniment to cheeses, olives, ante-pasta, and the lighter fowl, fish and fruit dishes.

The fermentation was completed over 4 short days, using the yeasts from the Chablis region, in a moderately cool environment (about 70F). The balance of flavors edges towards fruity / flowery rather than oaky / buttery.

Cases Produced	200
Primary Oak	American (Missouri)
Secondary Oak	None
Alcohol	12.5%

Irish Monkey Cellars was bonded in 2006 by Loreta and Bob Lynch (winemaker). The organoleptic profile of the wines is more toward the fruity, clean and true-to-varietal than toward the heavier style prevalent today. Bob recalls many exemplary wines of both France and Italy that exhibit the same fruit-forward, concentrated flavors that use oak only as a breath of complexity, not “the whole show”. We hope you enjoy our wines, and we invite you to visit our winery at www.irishmonkey.net.