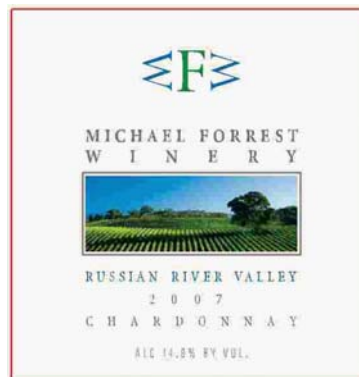




MICHAEL FORREST
W I N E R Y

2007 CHARDONNAY, RUSSIAN RIVER VALLEY



Our 2007 Chardonnay is made from grapes grown in the prestigious Saralee Vineyard in the Russian River Valley. This area is marked by cool refreshing nights and long warm summer days. Our 2007 Chardonnay is barrel fermented in a combination of French, Hungarian and American oak barrels. This wine also completed 100% malolactic fermentation.

This wine has a beautiful straw color and inviting aromas of pippin apples, butterscotch, a hint of oak and subtle honeydew melon. The entry is round and full, leading to a rich mid palate giving way to a long clean finish. The wine is very well balanced with sensuous and lush flavors of apples, butter, and oak.

Michael Forrest Winery is dedicated to making small production Pinot Noirs and Chardonnays from select, premium vineyards in order to showcase the regions where these varietals are best grown.

Winemaker - Kent Barthman

Silver Medal 2009 San Francisco Chronicle Wine Competition

WINE PROFILE

Appellation	Russian River Valley
Varietal	100% Chardonnay
Harvest	September 7, 2007
Brix at Harvest	24.4°
TA	.55 g/100ml
pH	3.77
Alcohol	14.1%
Aging	9 months 35% new oak, 70% French and Hungarian, 30% American