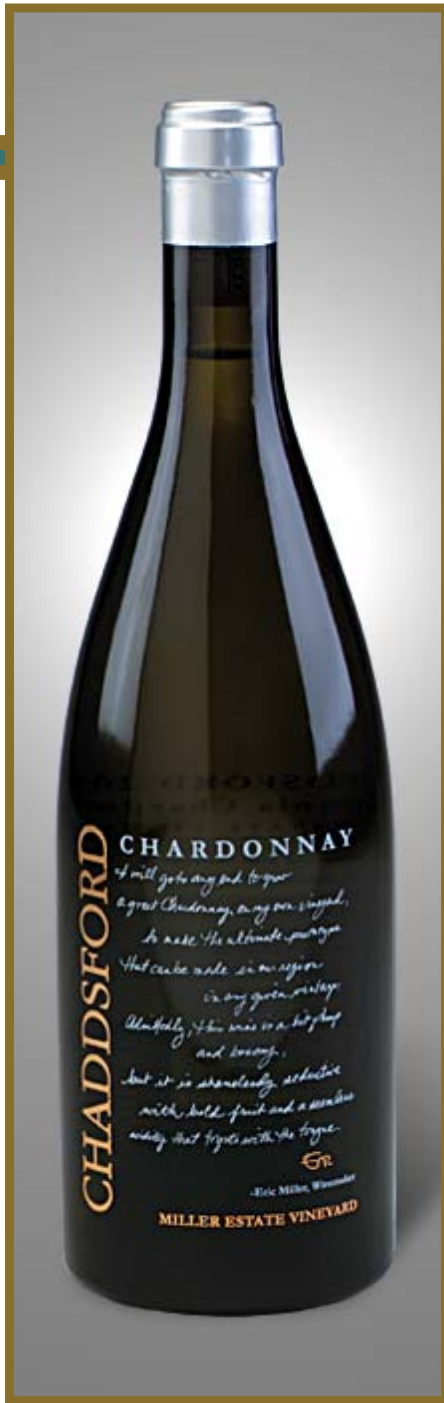


Chardonnay, Miller Estate



Vintage: 2007

Size of Lot: 148 cases

Components: 100% Chardonnay from the Miller Estate Vineyard.

Date Picked, Processed: September 27, 2007

Characteristics of Vintage: The 2007 vintage was very, very good, one I have called the vintage of a life time. While I was bowled over by '01 and '02 in this region, you might remember I eventually down-graded them to a 9 out of 10 after experiencing '05. So how do I put a number to '07? It was simply extraordinary. Perfect long cool dry spring. A smattering of moisture in July. Stressed vines focused on their progeny, my grapes. A harvest long and cool and clear and dry. Yes, I am extremely grateful to the climate, soil and temperature gods who gave me this opportunity for perfection in 2007, something I hope my 36 vintages of making wine on the east coast have prepared me for. Did I say that 2007 was very good?

Fermentation Temperature: 60° F

Residual Sugar: 0.1%

Total Acidity: 0.76

Alcohol: 13.6%

pH: 3.29

Finishing: Aged in French and Hungarian oak barrels for 10 months. 25% malolactic fermentation.

Winemaker Notes: *This Chardonnay from Miller Estate greets one with a forward nose of lively tropical fruit and floral notes. Leaner than previous years with a driving acidity and mineral finish that promises significant age-worthiness. Add to that sweet vanilla from new French oak and fresh cut oak from new, medium toast Hungarian barrels and you are drinking my Queen in steel and satin.*

CHADDSFORD WINERY