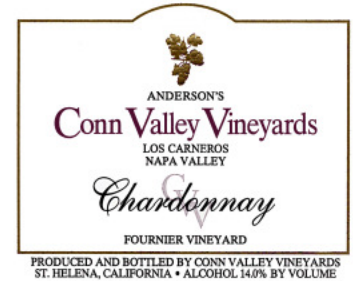


CONN VALLEY VINEYARDS

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2005 Chardonnay



Vintage: 2005

Color: Light golden straw.

Aroma: Pear, honeydew melon and vanilla. The spices and oak come through balanced and delicately with the fruit.

Taste: A rich mouth feel, crisp yet velvet like cream. Clean, well-balanced taste gives a good fruit to oak to acid blend. Medium finish and a persisting long after taste. Hold at least one bottle for tasting in 5-7 years, should be great!

The Year: The 2005 growing season began with cool temperatures in September which slowed sugar accumulation dramatically, however acid levels continued to decline and flavors developed nicely in all varieties. Across the Valley, vintners reported that flavor development was in perfect sync with sugar accumulation. Vines were healthy, storing good carbs for the growing season. There was a long hang time thus developing great tastes and colors. High yields.

Harvest: September 28, 2005

Brix 24.3 pH 3.34 TA 0.63

Fermentation: 16 days in 100% new French oak barrels.

Aged: 12 months in French oak 60 gallon cooperage, on the lees.

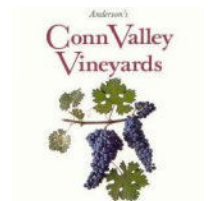
Bottled: August 2006

Released: June 2007

Varietal: 100% Chardonnay

Alcohol: 14.5%

Appellation: 100% Napa Valley, California

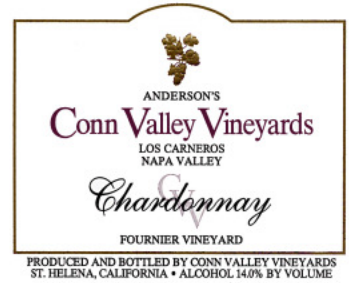


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