



**2007 Chardonnay**  
**Produced by JM Cellars**  
**Winemaker: John Bigelow**

**Tasting Notes:** Our 2007 Chardonnay is the second vintage of Chardonnay we've produced. The fruit for this wine was sourced from Conner Lee Vineyard in Othello, Washington (Columbia Valley). Our decision to source Chardonnay from this cool climate Washington State vineyard came after a visit to Burgundy where we had the opportunity to spend a day with highly-respected producer Marc Collin (*Chassagne-Montrachet*).

Our goal was to use this fruit (that shows a minerality we appreciate) to produce a Chardonnay reminiscent of what we believe is the greatest Chardonnay region in the world—a Chardonnay with minerality and solid acid enhanced by the use of light French oak and native fermentation.

**Featured Vineyard:**  
Conner Lee (Columbia Valley)

**Aging:**  
Aged in French oak (15% new, 85% once used)

**Blend**  
100% Chardonnay

**Alcohol: 14.1%   pH: 3.55   Total Acidity: .63g/100ml**

**Case Production**   200 cases