

2010 MATCHBOOK OLD HEAD CHARDONNAY

APPELLATION:

Dunnigan Hills; east of Napa

BLEND: 100% Chardonnay

Fermented and aged in Old Heads – older French oak barrels – for subtle oak notes and vibrant fruit flavors.

TASTE: Honeydew melon, tropical fruit and creamy vanilla flavors with a crisp, green apple finish.

FOOD PAIRING:

Roast chicken, Caesar or Cobb salad, pasta, salmon.

CREW WINE COMPANY
CREWWINES.COM



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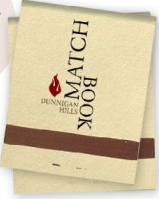
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