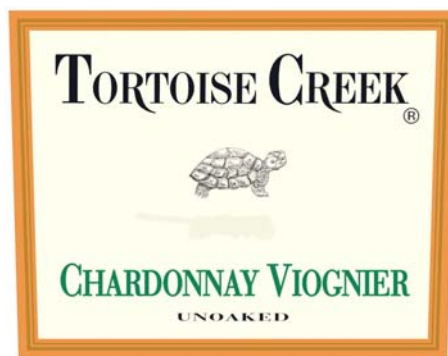


# TORTOISE CREEK

## Chardonnay / Viognier 2006

Languedoc, France



UPC: 0 89832-25910 7

### Grape Varietal:

70% Chardonnay / 30% Viognier

### Origin/Location:

The Chardonnay and Viognier grapes are produced by select growers from the coop of Argeliers, located between Narbonne and Beziers in the Minervois appellation. Producing perfectly ripe fruit is a testament to the warm climate and gravelly soils there.

### Winemaking:

After a gentle pneumatic pressing, the must is cleared and only the clearest juice ferments at a cool, controlled temperature in order to get the most forward fruit expression possible. After fermentation, the wines stay on their fine lees for about three months to achieve their final aromatics and body. The wines are then blended with absolutely no oak used during the winemaking process.

### Tasting Notes:

An explosion of peach, melon and mineral flavors make this a gorgeous apéritif wine!

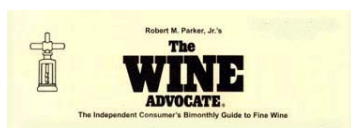
### Food Pairing:

Try it with chicken Alfredo, baked fish or shrimp-based pasta dishes.

### Reviews (from '05 vintage, '06 pending):

*Wine Spectator* – “Ripe, and a touch sweet, with pear and apple flavors.”

*Wine Advocate* – **88 points** “...Big, fat, and plush, this wonderful value is hugely flavorful... Notes of melon balls, orange blossoms, white peaches, and pears are found in its multi-dimensional core.”



# Wine Spectator