



2008 BIG ASS CHARD
Napa Valley Chardonnay



There is nothing subtle about our Big Ass wines! From the name to the label to the fruit-driven flavor profile, these wines make a bold statement. Big Ass wines deliver everything that typifies the California winemaking style: full-bodied and full-flavored Cab and Zin and soft, round, buttery-toasty Chard. These wines are as big as their name!

Wine:

It's okay to call this wine fat! The nose of our Big Ass Chard features aromas of crème brûlée and baked apple tart complemented by vanilla and caramel notes. This wine is rich in flavor with toasty oak and pear tart up front, but it remains balanced with fresh notes of lemon and a slight mineral character in the finish. The wine was partially barrel-fermented in oak barrels for added richness and depth and then aged for 7 months in barrel. The palate is soft and round with a lingering crisp finish.

Winemaking Analysis:

Varietal composition: 99% Chardonnay, 1% Mixed white varietals

Appellation: Napa Valley

Alcohol: 13.8%

Total Acid: 0.51 g/100ml

pH: 3.61

Food Pairing:

- ♦ Fried Salmon Cakes
- ♦ Roast Chicken and Medley of Potatoes and Turnips
- ♦ Spaghetti Carbonara



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