



2006 CHARDONNAY VQA

Alcohol 14%

Residual Sugar 6.0g/litre

Product No. +498824

UPC 6 81246 00605 8

ABOUT THE WINE

The grapes for our Chardonnay come from the South Okanagan. This is the first un-oaked Chardonnay produced by Red Rooster. It is un-oaked so that we can express the true varietal character of Chardonnay.

TASTING NOTES

Aromas of honeydew melon, pear, ripe apple and spring blossom rise from the glass. This medium-bodied Chardonnay has flavours of fresh pears and apples with refreshing acidity on the finish and lingering notes of lemons and green apples.

FOOD PAIRINGS

Pairs wonderfully with roasted lemon chicken and grilled white fish.

CRITICAL ACCLAIM

GOLD - 2006 All Canadian Wine Championships

SILVER - 2006 Okanagan Fall Wine Festival

ABOUT THE WINERY

Red Rooster Winery is located above Okanagan Lake on the Naramata Bench, just north of Penticton. This area is famous for its southwestern exposure and unique microclimate.

Our winery was originally located north of our current location, where we released our first wines from the 1997 vintage. The current winery was opened in June 2004. The tasting room and gallery displays local artists' work throughout the year.

And why a rooster? Because the winery's founders kept Rodiseland Reds in Switzerland; because roosters are good luck symbols in many cultures; and because roosters have a long association with wine (for example, the rooster is the symbol of the Chianti region of Italy).

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VQA Okanagan Valley VQA
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