



**2006  
RESERVE  
CHARDONNAY VQA**

**\$21.99**

Alcohol 13.5%

Residual Sugar 3g/litre

Product No. +132027

PID 1052289

## ABOUT THE WINE

The grapes for our Reserve Chardonnay came from Summerland. The wine was fermented in cool stainless steel tanks to preserve its natural freshness. It was then aged in new French oak barrels for five months to develop roundness and complexity.

## TASTING NOTES

At first pour the bouquet quickly rises from the glass to release notes of fresh new oak, lemon, vanilla, clove and grilled pineapple. It is a medium to full-bodied Chardonnay with a rich mouth-feel and a fresh touch of acidity. Flavours of ripe apple and tropical fruit on the palate, followed by lemon, apple and toasty oak lingering through on the finish.

## FOOD PAIRINGS

Serve, not overly chilled, at 12 to 14°C. Enjoy with lobster dipped in butter, roasted garlic cream sauce on penne pasta tossed with smoke salmon, holiday turkey dinners, roasted chicken and salmon baked in puff pastry.

## 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).

## CRITICAL ACCLAIM

2008 Concours Mondial de Bruxelles - SILVER

2008 International Wine & Spirit Competition - BRONZE

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VQA Okanagan Valley VQA  
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