

Charles Creek Vineyard
La Sorpresa
 2004 Chardonnay

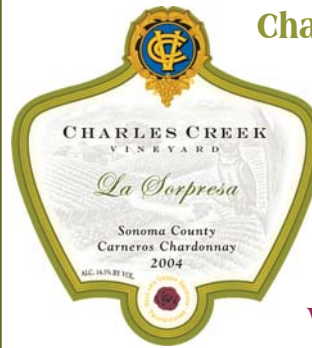
2005
New World
International
Wine Competition

Best of Class
Gold

Buttery soft tannic structure and fruit forward flavors create a luscious and luminous balance. Indigenous yeast offers complex hints of lemon custard and hazelnut. The nose offers peaches and summer while the flavors are those of a classic California Chardonnay.

Pair with
Grilled Salmon in Tarragon Cream Sauce

www.charlescreek.com



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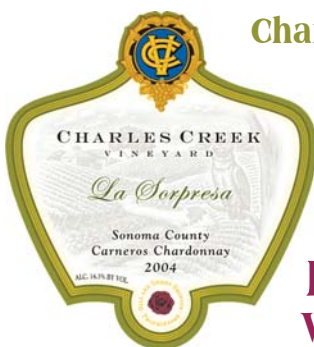
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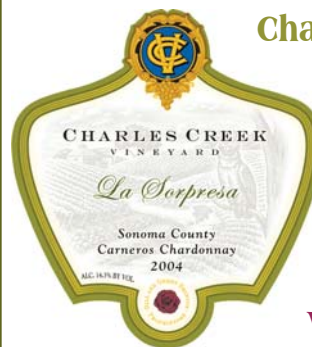
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Solid lines = cut lines, full bleed
 Dashed lines = score marks