

# LaTour Vineyards 2005 Chardonnay

*Tom LaTour, Former Chairman and CEO of Kimpton Hotel & Restaurant Group, has converted his passion for entertaining people into award winning hotels and chef-driven restaurants. A self proclaimed “foodie”, Tom believes the right pairing of food and wine is the perfect pleasure.*

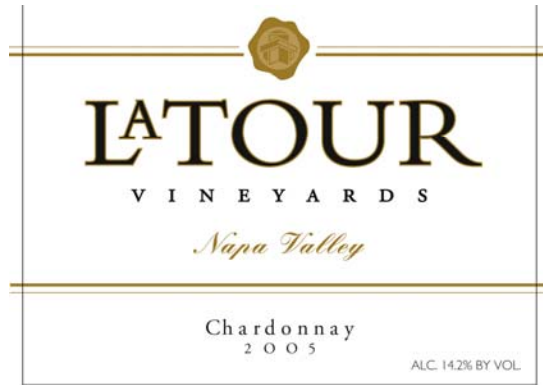
*Tom first started growing grapes at his home in St. Helena and making wine in his Telegraph Hill garage. In 1990, he and Barbara bought their property in Napa and have been making wine that they enjoy with their friends and designed to complement food.*

*If you would like more information about the LaTour Vineyards or our Wine Club please visit us at [www.latourvineyards.com](http://www.latourvineyards.com)*

## LaTour Vineyards Chardonnay

### 2005 Tasting Notes

The classy 2005 vintage speaks eloquently in this Chardonnay. Appealing lemon crème and spiced aromas are layered with ripe tropical fruit flavors. This richness is balanced beautifully with a taut ping of acidity. Drink alongside grilled wild salmon or with soft, creamy cheese.



Appellation:	Mt. Veeder, on Oakville Cross Road—Napa California. This unique and historic viticulture district is located in the southeastern portion of the Mayacamas Mountains, which divide Napa and Sonoma Counties. The appellation encompasses 25 miles of some of the steepest vineyards and the most remote wineries in California, at the heart of which stands the 2,677 foot high volcanic peak of Mt. Veeder.
Vineyards:	LaTour Vineyards, vines planted in 1980
Release Date:	March 2007
Production:	580 cases
Fermentation/ Aging	100% malolactic fermented in 70% new French Oak, using natural yeast.
Alcohol:	14.2%
Winemaker:	Peter Luthi, consulting winemaker from Trefethen Vineyards.
Retail Price:	\$26.50