

TRUCHARD VINEYARDS



THE CHRONICLE'S WINE SELECTIONS 1998 Chardonnays

1998 CARNEROS CHARDONNAYS

Los Carneros is a vineyard region in Napa and Sonoma counties. Chardonnay from Carneros is known for its spicy flavors, balanced with ripe fruit and refreshing citrusy acidity. Our panel found the following Carneros Chardonnays are good with a variety of foods.

Wine	Price	Rating	Body	Dryness	Comments and Food Suggestions
1998 Artesa Carneros Reserve Chardonnay	\$30	★★½	Medium-Full	Dry	Toasted oak, butterscotch and vanilla; richly textured fruity flavors, lots of oak, pears and apples. Good with butternut squash ravioli, lemon chicken.
1998 Benziger Carneros Chardonnay	\$13	★★½	Light-Medium	Dry	Green-apple and spice aromas; mineral and apple flavors, clean, light in body, layered fruit; medium finish. Try with sea bass, pasta in cream sauce.
1998 Benziger Carneros Reserve Chardonnay	\$25	★★★	Medium	Dry	Toasted-oak and ripe-fruit aromas; round silky flavors, apple and spice, touch of honey; good length. Perfect with grilled chicken and salmon.
1998 Liparita Carneros Chardonnay	\$24	★★★	Medium	Dry	Tropical-fruit aroma; ripe luscious flavors, mineral and citrus accents; good weight and finish. Nice with mushroom-stuffed chicken breast, grilled fish.
1998 Truchard Carneros Napa Valley Chardonnay	\$28	★★½	Medium	Dry	Butterscotch-vanilla and toasted oak, ripe apples; smooth round flavors, lots of fruit, honied notes; good acidity. Good with scallops and prawns.

San Francisco Chronicle
July 25, 2001

3234 OLD SONOMA ROAD ■ NAPA, CA 94559
TEL 707-253-7153 ■ 707-252-8864 ■ FAX 707-253-7234