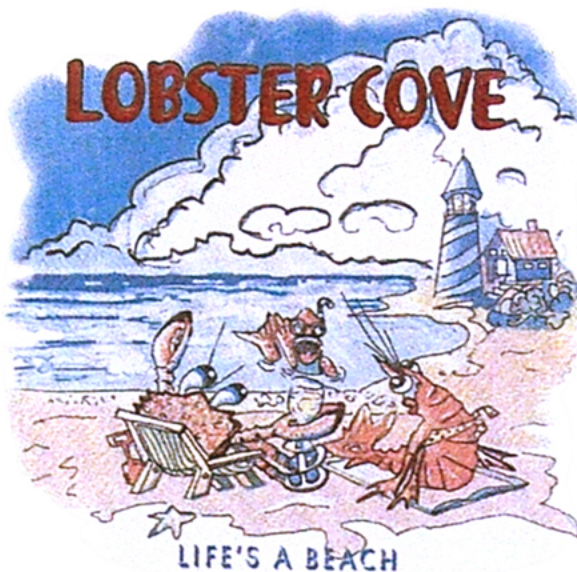


# MEEKER

2005 "Lobster Cove" Chardonnay



Varietals:	98% Chardonnay, 1% Muscat, 1% Gewurztraminer
Alcohol:	13.2% by volume
Production:	5,461 cases of 750ml
Appellation:	Mendocino County
Oak Program:	Heavy Forged New French Steel (all joking aside, no oak)
Bottling Date:	September 2006

Tasting Notes: "Refreshing," "crisp," and "fruity" are the perfect words for this non-typical California Chardonnay. Loads of tropical fruit aromas and flavors. No oak. Only 14% malolactic. Did we mention no oak? Great with seafood or any light summer dish, or for sipping beside your own island lagoon . . . that is, of course, presuming that you have your own island lagoon, in which case we'll bring the wine.

"SEAFOOD'S FAVORITE CHARDONNAY!"

**THE MEEKER VINEYARD**

P.O. Box 215, 21035 Geyserville Avenue, Geyserville, CA, 95441

tel (707) 431-2148 fax (707) 431-2549

[www.meekerwine.com](http://www.meekerwine.com)