



2007 SHOOFLY CHOOK RAFFLE CHARDONNAY

Review Summary



88 pts “Light yellow-gold. Pungent melon and floral aromas are complemented by dusty minerals and white flowers. Chalky, finely etched lemon and honeydew on the palate, with brisk minerality adding energy and cut. This unoaked chardonnay offers very good clarity and finishing lift, echoing the floral qualities.”

Josh Raynolds
Stephen Tanzer’s International Wine Cellar
Jul/Aug 2008

88 pts – TOP VALUES

“Light and inviting for its grapefruit-accented pear and honeydew flavors, lingering on the refreshing finish.”

Harvey Steiman
Wine Spectator
November 2008

87 pts “Delivers rather standard Chardonnay aromas and flavors, ranging from hints of toast to ripe peaches and pineapple. It’s nicely balanced, showing some lush texture on the midpalate yet retaining citrusy freshness on the finish. Well done, and well priced. Drink now.”

Joe Czerwinski
Wine Enthusiast
June 2009

“DELICIOUS! We were told this was an unoaked Chardonnay so of course our immediate curiosity was, “If you’re already bold and whimsical with the company name, why be shy about the unoaked status? Be loud, be proud, put it on the label!” Because technically, it’s not unoaked. This wine is “stainless steel fermented with 10% older French oak, “so says the company website. We don’t know why they bothered with oak at all, but we don’t argue the result. It has all the qualities we look for in unoaked Chardonnay, lifting the spirit with a crisp light, refreshing taste.”

Tom & Meg Gerrish
www.unoakedchardonnay.com
November 2009