

PLUS!*Platinum Series Selection***Lewis Cellars****2006 Napa Valley Chardonnay**

Napa Valley

500 Cases Produced

After more than 23 years as a professional racecar driver, Randy Lewis decided it was time to do something else he truly loved. That 'something else' was the winery business that he and his wife Debbie had fallen for in a major way. Debbie had deep roots in the wine industry from a long-term family-owned ranch in the Sacramento River Delta area as well as a history working within the wine wholesale and retail businesses. Randy had been attracted to the industry since delving into the European wine areas during his racing days and had always considered it a really uplifting business that featured high caliber people and beautiful surroundings. When the Lewises began helping a close friend who had recently acquired an existing winery property in Napa Valley's Oakville District, they ended up finding their own entry into the wine business and began buying fruit to make wines of their own. In 1992, the first 2,000 cases of Lewis Cellars wines were released and the rest is history. Now Lewis Cellars annually produces around 8,500 cases and is known as one of the major players of the valley, with a record of excellence that few California wineries can rival.

ACCOLADES & TASTING NOTES

A winery that's been named "**One of the Super Star Labels of Napa Valley**" by *Wine Spectator* magazine, Lewis' wines have been among the top rated of the region since the first release. The 2006 Napa Valley Chardonnay is no exception, capturing an outstanding **96 Points** from *Connoisseurs' Guide*: "Lewis Chardonnays can be counted on for richness, highly extracted fruit and flamboyant oak, and in 2006 we are pleased to report there are no surprises. Dense but open and easy to access in the nose and very full and fleshy in feel, it is an extravagant, show-stopping wine whose pulpy, long-lasting character exhibits extraordinary richness from front to back. It wants drinking with suitably rich foods, and it will shine with the likes of curried Salmon simmered in coconut milk. Not in need of age, it will reward nonetheless." The elegant 2006 Chardonnay also garnered **91 Points** from *Wine Spectator* magazine. Packed with apple blossom, pear and vanilla-tinged oak aromas, this wine is rich, ripe and thickly textured, with pear and stone-fruit flavors that turn creamy on the palate with a broad, round finish and a hint of cinnamon. 100% Chardonnay. Enjoy now until 2011.

REORDERS**2006 Chardonnay**

Winery Direct: \$48.00/bottle

Gold Medal Wine Club's PLUS! price:**\$42.00 /bottle****2 bottle min. order**

(plus shipping)

www.goldmedalwine.com/member

800-266-8888

