

PLUS!

Platinum Series Selection

Falcor Wines*2004 Durell Vineyard Chardonnay**Napa Valley*600 Cases Produced

Two Charleston lawyers have gone from winning law cases to winning wine cases. Michael Bee and James Peterson, friends and law partners from South Carolina, embarked on a journey in the mid-1990's that turned a passion for fine wine into more than just a happy hour hobby. The duo paired up with veteran Napa Valley winemaker Ray Coursen, who is recognized by most people as one of the top five winemakers in California, and produced their first vintage of Chardonnay in 1996. Good fortune continued to follow their hard work, and Peterson and Bee decided to call their wine Falcor, after the mythical beast in *The Never-Ending Story* who flew a little boy to an imaginative life of excitement and joy. Jim Peterson and Michael Bee are hardly little boys, but they did partake on a journey to make real something they'd only imagined, and they've had remarkable results. After their 1999 Chardonnay was awarded 93 Points by *Wine Spectator*, making it the second-best Chardonnay in that vintage year, the Falcor team knew they had hit a major milestone and they've been releasing exceptional, award-winning vintages ever since.

ACCOLADES - TASTING NOTES

The Falcor 2004 Durell Vineyard Chardonnay is sourced from a southwestern Sonoma Valley vineyard that benefits from its cooling breezes and frequent fogs, allowing for slow ripening and resulting in full yet finely-flavored Chardonnay. The lavishly layered and complex 2004 vintage was well received and garnered a deserving **91 Points** from *Connoisseurs' Guide*: "Simply brimming with very deep, genuinely juicy, apple-like fruit and showing layer upon layer of vanilla and cream and sweet toast, the wine is at once very full in body and uncommonly well-balanced with a long and insistent finish. It is, in short, a complete and opulent Chardonnay with richness to spare, and it is just the ticket when the menu requires a wine of substance and size." The Falcor Chardonnay exudes sensations of spice, butter, pear, and caramel throughout, while hints of grapefruit, mango and a seductive overlay of toasty oak carry out to the finish. A Chardonnay of power and grace, try pairing this Burgundian-styled selection with creamy pastas, grilled chicken, and smoked salmon. 100% Chardonnay. Aged in oak for 18 months. Enjoy now until 2010.

REORDERS*2004 Durell Vineyard Chardonnay*

Winery Direct: \$42.00 / bottle

Gold Medal Wine Club's PLUS! price:**Half-Case - \$37.00 /bottle (\$222.00)****Full-Case - \$33.00 /bottle (\$396.00)**

(plus shipping)

www.goldmedalwine.com/member

800-266-8888

