



2008 CHARDONNAY “Milady” – Mount Veeder, Napa Valley

A rare “commodity” from Mount Veeder

In Alexandre Dumas novel *The Three Musketeers*, D’Artagnan fell for the beautiful and mysterious Milady. This French style inspired Chardonnay is Yannick’s Lady – “Milady” – Susanna’s favorite aphrodisiac! It comes from the highly acclaimed, 1800 foot elevation Godspeed Vineyards.

Tasting Notes: Distinctly intense and hedonistic aromas of lychee nut and citrus with a pronounced background of mineral, white peach and toasted hazelnut. Rich and complex on the palate. Good natural balanced acidity and notes of exotic fruits and brioche. Naturally fermented with native yeasts, no malolactic fermentation and 25% new French oak bring unique distinctiveness and complexity. The 2008 “Milady” is elegant and food-friendly; enjoyable now and will continue to develop its character for at least a decade.

Winemaking: 100% naturally fermented using native yeasts
100% barrel fermented with 25% new French oak
No malolactic fermentation
Barrel aged sur lies for 11 months

Alcohol: 14.3 %

Production: 215 cases

What makes Mount Veeder such a special place to make distinctive wines?

Called “the smallest and most unique appellation in the Napa Valley” by the Wine Spectator Magazine, Mount Veeder features some of the steepest and most remote vineyards in all of California. The appellation volcanic soils and 1500 feet plus elevation mountain climate create the perfect conditions with longer sun exposure (but lower temperatures than the Valley floor), later ripening grapes that are deeply and intensely flavored. The region truly has a “wild” feel to it.

www.yrousseauwines.com

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92 **Y Rousseau 2008 Milady Chardonnay (Mount Veeder); \$38.**