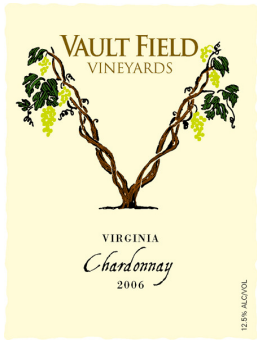


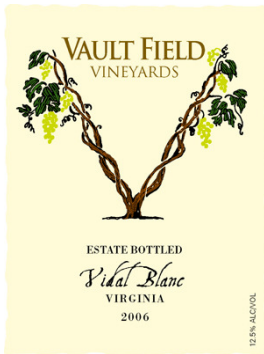
Vault Field Vineyards



Chardonnay – We call this a California style Chardonnay because of its toasted oak with citrus aroma, followed by a nutty buttery mouth feel. It was partially fermented in stainless steel tanks, then transferred to French oak barrels and aged for nine months. Serve chilled. This wine pairs especially well with avocado and fresh spinach salads with goat cheese, most any fish but especially with salmon and scallops, and roasted chicken.

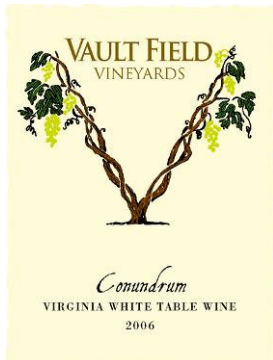
\$19.00 Bottle ~ \$205.00 Case

Tasting notes: _____



Vidal Blanc –

THIS WINE WILL BE RELEASED IN DECEMBER 2007



Conundrum – This is a blend of several white wines. Which ones? That is the conundrum. This wine is less toasty and buttery than the Chardonnay, is slightly acidic and has fruity aromas. What are those wonderful aromas? Serve chilled. This wine pairs well with most any salads, cheeses, pasta salads, crab cakes, rockfish, oysters, and chicken marsala.

\$19.00 Bottle ~ \$205.00 Case

Tasting notes: _____

