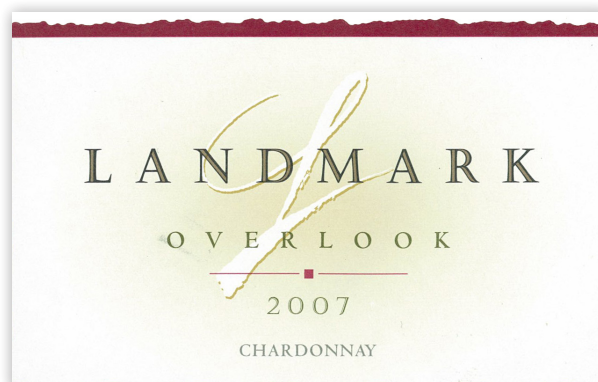


LANDMARK
VINEYARDS

CONNOISSEURS' GUIDE
APRIL 2008

2007 OVERLOOK CHARDONNAY



✿ ✿ 91

Its pulpy apple and pear are nicely mated to crème brûlée oak in a nose that is both juicy and energetic at the same time. It is quite ripe without bowing to excess, and while it is full and even a tad on the fleshy side on the palate, it finds its bright fruit and brisk acid keeping things in balance. Try serving it with cracked crab, sautéed scallops or one of the sweeter white fishes to allow both its fruit and vitality to show off.