



06 Toad Hollow Francine's Selection Chardonnay

Scoring Methodology (Uses the NVC 25-Point Wine Evaluation Scale): {25/Perfect} ~ {24-23/Excellent} ~ {22-21/Very High Quality} ~ {20-19/Very Good} ~ {18-16/Good} ~ {15-9/Ordinary} ~ {8-6 Below Average} ~

Wine Blogosphere 5 Star Rating System w/ the 25 point NVC System: {Five Stars/25 - 23 pts.} ~ {Four Stars/22 - 19 pts} ~ {3 Stars/18 - 16 pts} ~ {2 Stars/15 - 9 pts} ~ {Under 9 Pts/1 Star}

Appearance (3 Pts. Total)

CLARITY

Cloudy - Clear - Brilliant

Clear and bright

COLOR

Hue

Pale

COLOR

Depth

Light

Total 3



Aroma/Bouquet (7 Pts. Total)

NOSE

Soft nose showing green apple, pineapple, and fresh apricot

AROMA INTENSITY

Soft

OFF NOTES

N/A

Total 4

Taste/Texture (15 Pts. Total)

FIRST IMPRESSION

Peach, pineapple, mango and some slight nuttiness

MID-PALATE

Lime, pineapple and lanolin

FINISH

Lime zest, nuttiness, fig on the edges

TASTE INTENSITY

Medium

Total 12

Final Score 19

General Notes

A very high-quality Chardonnay for the price and production level - 42K cases. It's almost 14% alcohol so there is a touch of warmth on the finish, but it's balanced overall by lively acidic balance and abundant fruit. Hard to find this level of dimension in a national distributed brand making this a nice pick-up for any occasion

Wine Blogosphere Five Star Rating



Wine Style (Food or Social)

Food

Food Pairing

Seared Scallops and Fettucine

Drinkable for how long?

2013

Price

\$13

Value Assessment

Price Performer ~ Fair ~ Overpriced

Who Would This Wine Interest? (WWTWI)

Terroirista ~ Enthusiast ~ Lifestyler ~ Adventurer/Fashionista ~ Social Sipper ~ Aisle Daze ~

Social Sipper

Taster: [Signature]

Date: 04-01-08



Social Sipper