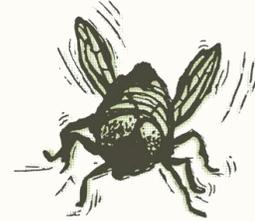




2008 SHOOFLY CHOOK RAFFLE CHARDONNAY

Review Summary



89 pts “Taut and distinctive for its range of pear, melon, tobacco and spice flavors, deftly balanced at the flavors persist gently.”

Harvey Steiman
Wine Spectator
November 30, 2009

88 pts “Pale gold. Exotic tropical and pit fruits on the nose, with dusty mineral and quinine qualities adding verve. Juicy and fresh in the mouth, with pliant peach and pineapple flavors joined by a slow-building mineral quality that lingers on the aftertaste.”

Josh Reynolds
Stephen Tanzer’s International Wine Cellar
July/August 2009

88 pts – EDITOR’S CHOICE “This Chardonnay from the cool-climate Adelaide Hills offers plenty to like for the price: hints of toast and vanilla frame fruit that ranges from grilled peaches and pears to ripe melons. Round without being overly rich, this could be served as an apéritif, or with chicken or fish dishes.”

Joe Czerwinski
Wine Enthusiast
November 2009

87 pts “The 2008 Chook Raffle is 100% Chardonnay which was partially barrel-fermented. It is a spicy, straightforward effort with savory flavors and decent length meant for near-term drinking.”

Jay Miller
Robert Parker’s The Wine Advocate
December 2009, Issue #186

CRITICS GOLD

2010 Critics Challenge



“Give this wine a bit of air to blow off the initial matchstick character. Then you’ll find a medley of green apples, peaches and minerality. In the mouth it is crisp and driven by the fruit, a refreshing Chardonnay that will pair well with rich dishes when you want a wine to provide a cleansing foil. This Sole with Beurre Blanc, one bite, one sip, repeat. The fruit for this wine is sourced from the appellation made famous by Brian Croser’s Petaluma while the name of this wine derives from a frozen chicken raffle. The Aussies are the ‘masters of the universe’ when it comes to creating irreverent wine names. You have to check out the website; it’s absolutely buzzing.”

Ray Johnson
TasteWine Ray Johnson’s Wine Blog
January 2010

