



Budini

CHARDONNAY

About Budini

Budini is named after the rare and beautiful wild pampas cat of Argentina, *Oncifelis colocolo budini*. This furry and elusive cat can be found from the grassy grazing plains of the Argentine pampas to the high-elevation foothills of the Andes where Argentina's finest wine grapes are grown. There are few photos of this attractively striped feline which has the unusual ability to make itself look much larger than it actually is by straightening its fur up to almost 3 inches when frightened. Its diet consists primarily of guinea pigs, ground-dwelling birds, and even poultry. And while the average American wine drinker sticks closer to the poultry end of this diet, they are still faced by a wine-buying dilemma that parallels the fate of this exotic cat—great wines at great prices are becoming an endangered species. Budini is a harbinger of a new breed of wine—ripe with fruit character, excellent structure with fine and perfectly mature tannins, easy to enjoy, and easy on the pocketbook. It might even make you purr after a few glasses.

The Details

Vintage:	2006
Varietal Composition:	100% Chardonnay
Vineyard Location:	Junin, Mendoza
Avg. Vineyard Elev.:	2,300 feet
Avg. Age of Vines:	23 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Oak Regimen:	3 months in 100% 1-year old French oak barrels
Fining:	None
Filtration:	None
Alcohol:	13.5%
pH:	3.3
T.A.	5.56
Total Case Production:	3,500 cases

Tasting Notes/Food Pairing Suggestions

Tropical fruit and lemon aromas combined with gentle oak notes to provide an alluring complexity. It is medium-bodied and has well-balanced acidity with hints of lemon and pineapple fruit that lead to a dry, crisp finish. There is just a kiss of oak flavor that frames the fresh fruit flavors. It is a bright, crisp and captivating young wine to enjoy by itself or paired with chicken, pork and seafood.

