

**Brys Estate Vineyard and Winery****2006 Naked Chardonnay, Estate
(Old Mission Peninsula)**

What a fun name for an unoaked Chardonnay: "Naked" Chardonnays are taking the wine market by storm. Is this a backlash to overoaked versions of the varietal? Does it answer consumer questions about the pure taste of Chardonnay fruit? Since the price of French oak barrels has skyrocketed towards \$1000 each, is "nakedness" a way to offer the variety at lower cost? Are newer clones of Chardonnay able to deliver characters that older clones could not?

Answers to these questions are speculative at this point and indicate that we should probably do some research soon. But for now, we've been delighted by the honey crisp apple (of Michigan origin), Bosc pear, caramelized banana and quince aromas of this Naked Chardonnay -- pure Chardonnay, unencumbered by oaky flavors. Amazing great length, palate richness and creamy texture are intriguing enhancements.

Enjoy it alone to savor the naked characteristics or pair it with light appetizers such as skewered tropical fruit chunks. The creamy nature of soups such as chilled avocado or chilled Vichyssoise work magic on the palate. Nakedness creates easier food matches than oaked versions.

Reviewed July 10, 2007 by [Eleanor & Ray Heald](#).

THE WINE

Winery: [Brys Estate Vineyard and Winery](#)

Vineyard: Estate

Vintage: 2006

Wine: Naked Chardonnay

Appellation: [Old Mission Peninsula](#)

Grape: [Chardonnay](#)

THE REVIEWER**Eleanor & Ray Heald**

The Healds have been writing about wine since 1978 and have focused on appellation significance in many of their world beat writings. They value recognizing site personality (*terroir*) within an appellation's wines. They praise balance and elegance in wines

styled to pair well with food and eschew over-extraction, high alcohol and heavy-handed oak. "Delicious" is their favorite descriptor for a great, well-made wine.