

**Ceja Vineyards****2005 Chardonnay  
(Carneros ~ Los Carneros)**

Winemaker Armando Ceja crafts this delicious, bright Chardonnay from the family's vineyard on the Napa side of the Carneros, integrating the fruit's full flavor development and high natural acidity. He ages the wine in new French and American oak barrels.

Bright yellow gold and viscous, the wine has aromas of cream, Greek yogurt, crème fraiche, butter, almond, hay, meyer lemon, and bosc pear. On the palate it is medium in body with lemon

chiffon creaminess, toasty oak, butter, and pineapple as well as orange zest flavors. The finish is long, lemony, and satisfying. This would be delicious with potato-crustured John Dory, pork-filled tortellini with a light cream sauce, a grilled Maine lobster quesadilla, or Tamal al Chipotle, a steamed corn masa wrapped in a corn husk stuffed with shredded chicken.

Reviewed July 12, 2007 by [Catherine Fallis](#).

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**THE WINE**

**Winery:** [Ceja Vineyards](#)

**Vintage:** 2005

**Wine:** Chardonnay

**Appellation:** [Carneros ~ Los Carneros](#)

**Grape:** Chardonnay

**Price:** \$32.00

**THE REVIEWER****Catherine Fallis**

Founder and President of Planet Grape LLC, a company committed to bringing the joy of wine, food, and good living into the lives of everyday people, Catherine is creator of the "grape goddess guides to good living," a series of books, television presentations, seminars, and e-learning programs. The fifth woman in the world to become a Master Sommelier, grape goddess Catherine Fallis is still very much down-to-earth.