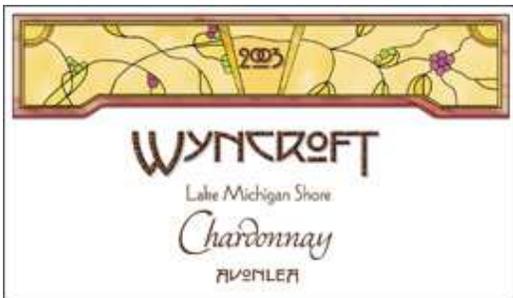


WINE RECOMMENDATION

**Wyncroft Wines****2003 Chardonnay, Avonlea Vineyard
(Lake Michigan Shore)**

Some producers shudder at the comparison of their Chardonnay with a White Burgundy. Not Jim and Rae Lee Lester, proprietors of Wyncroft winery. They're also

complimented if you "name drop" producers such as Kistler and Peter Michael when discussing the style of Wyncroft Chardonnay.

Wyncroft is a micro-producer of a scant 600 cases where owner hands-on work in both their Avonlea Vineyard and small winery is the norm. In their home state of Michigan, Wyncroft wines find their way onto the top restaurant wine lists of The Lark, Epoch Restaurant Group, Five Lakes Grill, the Rattlesnake, Matt Prentice Restaurant Group and the renowned Tapawingo.

Word has spread and Wyncroft wines have customer requests from Nova Scotia, France and broadly across the U.S.

Barrel fermented, undergoing full malolactic fermentation and aging two years in one-third new François Frères and Damy cooperage, then bottle-aged a year before release, 2003 Wyncroft Avonlea Chardonnay is very Burgundian in style with scores of secondary flavors such as brioche, spiced pear and vanilla, complementing ripe delicious apple aromas and flavors. Minerality stemming from the vineyard soils complements an elegant and stylish orchestration with distinct *terroir* notes.

Reviewed February 26, 2007 by [Eleanor & Ray Heald](#).

THE WINE

Winery: [Wyncroft Wines](#)
Vineyard: Avonlea Vineyard
Vintage: 2003
Wine: Chardonnay
Appellation: [Lake Michigan Shore](#)
Grape: [Chardonnay](#)
Price: \$35.00

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.