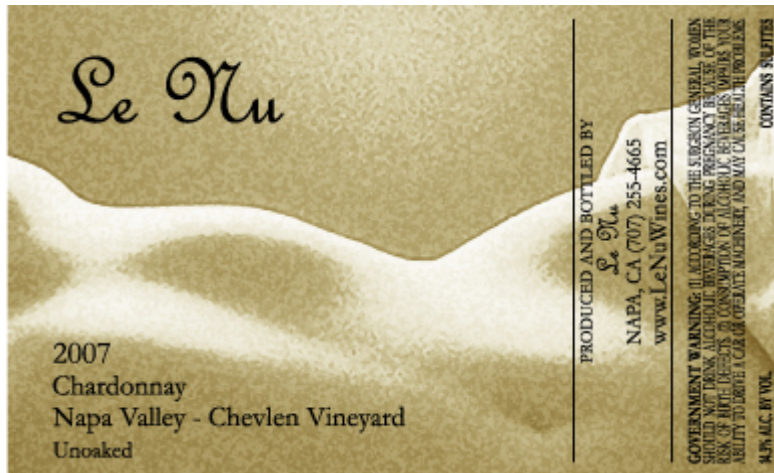


# Le Nu

Le Nu (or “The Nude”) is not an anomalous style of Chardonnay for California anymore. Unoaked, stainless steel fermentation and non malolactic Chardonnays are on the rise. And for good reason. They taste better than their counterparts made of woodchips and dairy products, and even better for all of us, consumers enjoy them and so do we. However, only a tiny handful are coming from Napa, which makes this wine unique and worthy of a swirl.



## WINEMAKING NOTES

Acidity is key to this style of Chardonnay. Through proper timing of picking and not allowing malolactic conversion, you will see a distant cousin from Chablis finding its way into your glass with a generous sense of minerality. Glass enclosures are used with this bottling!

## TECHNICAL DATA

Vineyard: Chevlen

100% Stainless steel barrel fermented Chardonnay

NO Malo-Lactic conversion induced

Battage every two weeks.

Production ~ 231 Cases

**REVOLVERWINECO**

**PAGE**  
WINE CELLARS  
NAPA VALLEY  
*Est. 1997*

Le Nu

MAILING: 1370 TRANCAS STREET #343, NAPA, CA 94558  
OFFICE (707) 255-4665

WINERY: 520 CALIFORNIA BLVD. #20, NAPA, CA 94559  
www.pagewinecellars.com

FAX (707) 255-5097