



As seen in...  
*The Walman Report, August 2, 2008*

## Oak Grove Steals the Show

Part 2 of 2

Oak Grove believes that the best wines are made in the vineyard. Since 1999 their winemaking staff has taken great pride in searching out the finest grapes from California's cool appellations.

Oak Grove is a line of California Reserve wines, made with grapes grown in the Monterey, Arroyo Seco and Paso Robles appellations. Produced in a rich, fruit forward style, Oak Grove consistently over delivers on quality. We tried four and liked them all...

Here are the final two, both delightful, The Chardonnay was fresh and not over-oaked while The Sauvignon Blanc had wonderful citrus hints and a touch of grass, typical of this varietal.

### 2007 Oak Grove Reserve Chardonnay

#### Tech Data

Appellation 100% California  
Alcohol 13.8%  
pH 3.53  
T.A. 0.66  
R.S. 0.6%  
Case production 30,000 cases

#### Winemaker's Notes

A consistent award-winner, the Oak Grove Reserve Chardonnay shines with tropical fruit flavors, followed by a smooth, creamy finish with hints of toasty vanilla.

#### Food & Wine Pairings

Notes of vanilla and toasty oak make this Chardonnay an ideal complement to any rich seafood dish, or a succulent baked chicken with olives and garlic.

#### Suggested Retail

\$7.99 per 750ml bottle

### 2007 Oak Grove Reserve Sauvignon Blanc

#### Tech Data

Appellation 100% California  
Alcohol 13.5%  
pH 3.59  
T.A. 0.64  
R.S. 0.5%  
Case production 4,000 cases

#### Winemaker's Notes

The Oak Grove Reserve Sauvignon Blanc features fresh crisp flavors of apples and grapefruit, which lead into a delicate fruity finish.

#### Food & Wine Pairings

This versatile white wine goes well with a variety of foods including veal, pasta and seafood.

#### Suggested Retail

\$7.99 per 750ml bottle

**What a buy!!!!**

OakGroveWines.com