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CHARDONNAY

• G R A P E S O U R C I N G •

Grapes for our 2006 Chardonnay were chosen from across California's best coastal growing regions, known for producing Chardonnay with excellent acidity and balanced flavors, including select Central Coast appellations, Mendocino County and Sonoma County.

Appellation: 45% California, 34% Central Coast, 15% Mendocino County, 6% Sonoma County

• V I N T A G E •

The season started off with a wet and soggy spring, with a late start. The weather went through a major shift in July, with heat spikes over 100 degrees, but since the grapes were late in ripening, they were not affected by sunburn. Vineyard managers had to keep a watchful eye on their vineyards to avoid mildew and botrytis throughout the growing season. As summer came to a close, growers in cooler coastal climates were able to bring in grapes with good acidity and development by harvesting before October rains.

Wine analysis: 0.57% total acid, 3.67% pH, 0.5% residual sugar, and 13.8% alcohol, by volume

• W I N E M A K I N G •

The grapes were harvested at maximum ripeness while still maintaining optimum acidity levels. While the majority of the blend was fermented in stainless steel, a portion was barrel fermented, contributing a creamy toastiness to the finished wine. A portion of the blend underwent Malolactic fermentation, adding richness and complexity. A small amount of Sauvignon Blanc contributes crisp melon and floral notes to the blend.

Varietal blend 99% Chardonnay, 1% Sauvignon Blanc

• S O M M E L I E R N O T E S •

Our Chardonnay displays textbook varietal characteristics, with golden straw color, golden apple and citrus flavors, medium body, and a crisp yet smooth finish. With its smooth texture and crisp acidity, the wine is an excellent choice for before dinner, and pairs magnificently with a wide array of appetizers. It moves into a meal with ease, matching well with grilled or broiled fish and seafood as well as poultry dishes.