



**2006 CHARDONNAY
Technical Information**

Harvest Date:	September 13 to October 3
Varietal Composition:	100 percent Chardonnay
Appellation:	Napa County
Vineyards (all Estate):	65 percent Miller Ranch 23 percent Vineburg Vineyard 12 percent Firetree Vineyard
Bottling Date:	July 2007
Release Date:	August 2007

Vintage Notes: Flooding kicked off the New Year in Napa Valley, which made for great news headlines, but did little damage to dormant vines, as seasonal cover crops stabilized soils in vineyards and rain continued late into spring. Gray skies and cool, wet weather delayed bud break by a few weeks, but also kept frost at bay. By early June, the sun came out and vines began to bloom and set fruit. In mid-July, a record-setting heat wave lasted about ten days. Whatever grapes may have been sunburned were removed during the normal post-veraison cluster thinning. Seasonal and somewhat cooler weather returned in August. The mild weather pattern continued throughout harvest, allowing for moderately paced and deliberate ripening and a long harvest period.

Winemaking Notes: All the grapes for this blend are estate grown. Average harvest sugar was 22.5 Brix. The blend was fermented in oak barrels and aged in barrel for 5 months. Oak profile: 23% new French oak, overall blend 89% French oak and 9% American. 23 percent of the blend completed malolactic fermentation.

Analysis: Alcohol, 13.9 percent; titratable acidity, 5.40 g per L; pH, 3.69; residual sugar, dry.

Tasting Notes: Bright clear yellow color. Ripe yellow apple, pear, citrus and mineral aromas. Medium body, silky texture with citrus zest on finish.

Suggested Retail Price: \$23.00