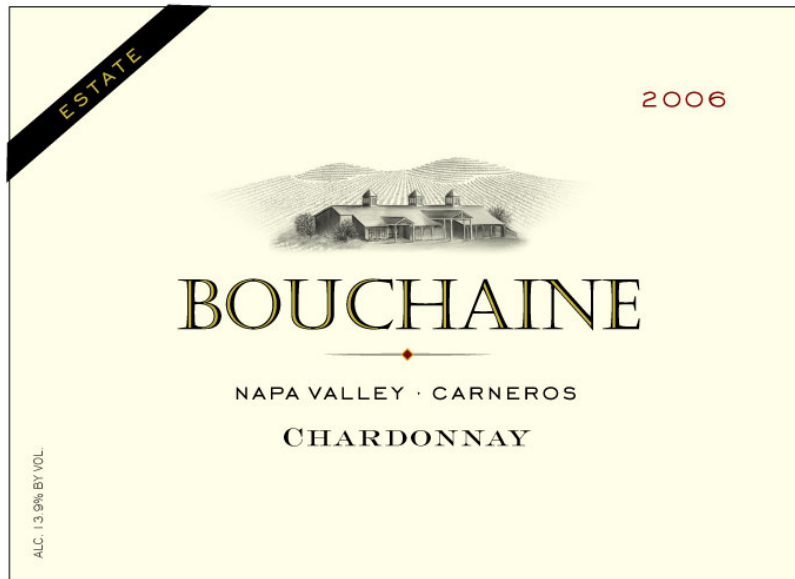


2006 Estate Chardonnay, Napa Valley ~ Carneros



TECHNICAL DATA

Appellation:
Napa Valley-Carneros

Varietal:
Chardonnay

Alcohol:
13.9%

Maturation:
85% fermented and aged in oak barrels, 15% fermented in stainless steel tanks. 50% malolactic fermentation

Clones include:
UCD 4, Dijon 76 and 96, and heritage Muscat, all estate-grown

WINE DESCRIPTION

We are pleased to offer our Chardonnay as an estate wine, with all the grapes being grown in our Napa Valley-Carneros estate vineyards. It offers a burst of bright citrusy flavors, a touch of minerality, a smooth yet tactile texture, and an effortless accent of cream. For better control of the portion of the wine that undergoes malolactic fermentation, we now use a "direct inoculation" method with the MBR31 strain. We also used different yeasts, different lies stirring frequency, and varying ages of oak barrels fire-toasted to varying degrees, to get an extensive number of individual lots, all of which would make noteworthy wines on their own, but when blended as one offers a complex, complete, and elegant Chardonnay.

FOOD PAIRING

This balanced Chardonnay easily complements a range of menu items, including starters like a fresh greens and fig salad, and seafood dishes such as mahi mahi grilled with meyer lemons, or pan seared scallops with caramelized shallots.

