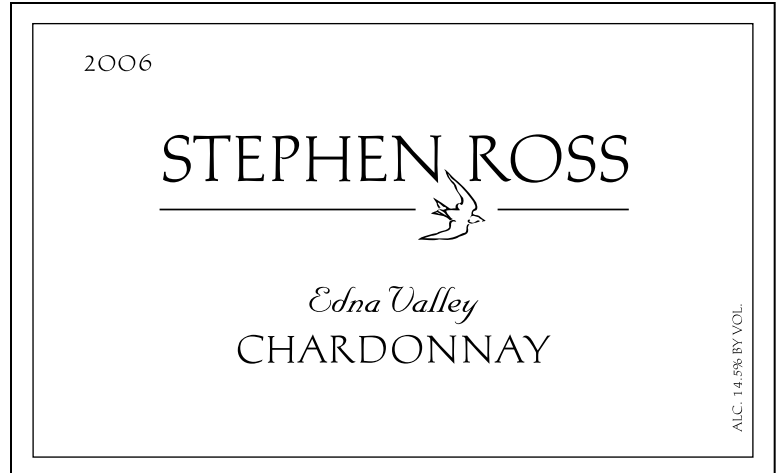


2006  
EDNA VALLEY  
CHARDONNAY



- Harvested by hand on October 5 and 24 and November 3, 2006
- Average grape analysis – 25.2 °Brix, 8.0 g/l T.A., 3.38 pH
- Vineyards: 43% Wolff Vineyard, 39% Edna Ranch, 18% Oliver’s Vineyard
- Whole-cluster pressed, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation.
- 100% barrel fermented and 100% malolactic fermentation
- 25% new French oak, a blend of *Sirugue*, *François Frères* and 75% used barrels
- Non-fined and lightly filtered
- Wine analysis – 14.5% alcohol, 6.15 T.A., 3.53 pH
- Bottled on August 8 & 9, 2007

The Edna Valley is located on the south central coast of California a few miles southeast of the town of San Luis Obispo. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean. Also of significance, the Edna Valley lies at 34 degrees latitude and therefore receives a lot of intense sunlight from a directly overhead sun.

This appellation Chardonnay has traditionally been a blend of three Edna Valley vineyards in varying amounts. This year Wolff Vineyard made up 43% of the blend, followed by Edna Ranch at 39% and Oliver’s Vineyard at 18%. The 2006 season was very cool leading to a late harvest and long hang-time. Crop yields were above average at 2.5 - 3 tons per acre. This wine was grown at three hilly sites in the Edna Valley, which are southwest facing and consist of clay loam soils mixed with small white calcareous stones.

The wine’s aroma is generous with notes of nutmeg, allspice, apples, citrus and toasty hazelnut. It is accented with spice from the oak barrels and perfume from the *sur lies* aging. The textures are smooth and creamy with refreshing acidity.

1,550 cases produced