

2006 CHARDONNAY – EDNA RANCH

We select our Chardonnay fruit from the Edna Valley where the Pacific breezes create the perfect environment for growing this classic Burgundian varietal. The fruit was handpicked and loaded into half ton bins during the cool early morning and delivered immediately to the winery. The fruit was whole cluster pressed and then chilled down to 45° F for 24 hours in order to settle out the sediment. Most of the juice was then racked to barrels for fermentation, with 25% remaining in stainless steel to preserve the crisp fresh fruit characters. Fermentation took place at cool temperatures over a 3-week period. The wine was then aged on lees for six months to increase complexity and mouth feel.

TASTING NOTES & RECOMMENDATIONS

Color: Brilliant straw

Aroma: Lush ripe fruit, pineapple, citrus and apple pie with warm barrel spices

Taste: Baked apples, pear and cinnamon with hints of tropical fruits. Lush and rounded with a fresh, clean finish

Serve at: 50° – 54° F

Drink now through 2009

Store in dark dry place at 55°– 65° F

TECHNICAL NOTES

Harvest date	Brix ⁰	Vineyard	Blend
10.21.06	24.4	Edna Ranch	Chardonnay 100%

Aging: 6.5 months in 20% new French oak

Bottling date: 06.28.07

Release date: 09.01.07

Cases produced: 728 cases

Alcohol: 14.5%

pH: 3.64

Total acidity: 5.63

Residual sugar: 0.79 g/l

A crisp and lush Chardonnay with subtle oak influence

H. Gubler

Matthias Gubler, Winemaker

