



2006 Chardonnay

SONOMA COAST

Label Artist:
Bob Stang



Tasting Notes | Shall I compare thee to a summer's day? No, let's not. More like a crisp fall day with blue skies, bright sunshine and an invigorating chill in the air. Light golden straw in color, with a clear almost green tinge at the edges, this youngster leads with a nose of pure citrus and minerality followed by a palate of lemon, lime, tart Granny Smith apple and pineapple, with hints of peach and just a touch of vanilla custard. All backed by mouth-watering acidity and a high-toned, laser-like finish that lasts all the way to the horizon and back.

A tremendous food Chardonnay (wait... do they exist? Yes they do!) – tightly wound upon release, it will only gain in texture and body as it matures. We recommend at least 6 - 8 months cellar time before opening up your first bottle in the later days of '08.

Drinking Windows | Prime drinking: *late* 2008 to 2012
Graceful ageability: 2014,
perhaps 2015 - 2016

Analysis | pH: 3.35
TA: 6.9 g/L
Alcohol: 14.3%
Bottling Date: December 14, 2007
Release Date: April 4, 2008
Total Produced: 154 Cases

Philosophy | *We prefer to follow the grapes' lead and offer gentle care as the wine emerges from the juice. If a wine asks for help, we provide it. If a wine is happy on its own, we simply let it be and celebrate its unique evolution.*