



2006 Chardonnay, Tinaquaic Vineyard

Appellation:	Santa Maria Valley
Clone(s):	Wente- 50% Davis Clone 4-50%
Harvest:	Hand Harvested on October 9(clone 4) October 17 th & 18 (Wente)
Yields:	3 tons per acre(Clone 4) & 1.3 tons per acre (Wente)
Press:	Whole cluster pressed on gentle cycle
Innoculum:	Native, Simi, Bourgone CY 3079; Malolactic discouraged
Fermentation:	In 60 gallon barrels
Barrel Regime:	French oak from Tonnellerie Saury; 20% new, 10 months aging on lees
Bottling:	June 18, 2007 after fining and filtration

Winemaker's Notes:

Notes of pineapple, apricot, peach, vanilla cream and cinnamon spice flavors are balanced by layers of minerality, citrus and... despite a rich voluptuousness with excellent acidity.

Production: 750 cases

