



2006 CHARDONNAY Anderson Valley Estate Vineyard

IN THE VINEYARD

After a wet spring, weather conditions were moderate through June. Ample leaf canopy protected the Chardonnay clusters from the July heat, allowing them to ripen during sunny moderate weather in August and September. We carefully dropped and sorted fruit in order to ensure high quality.

IN THE CELLAR

We gave this Chardonnay a balanced oak regime, fermenting and aging it in a combination of new and neutral barrels and puncheons (the barrel's larger counterpart). Puncheons' greater volume to surface area results in a wine with more texture and subtle layers than Chardonnay aged exclusively in barrels. The wine was aged *sur lies* for 3 months, giving it a pleasing texture and subtle creaminess. Thirty-two percent of the wine completed malolactic fermentation.

IN THE BOTTLE

This wine exhibits many of the characteristics you have come to expect from Handley's Estate Chardonnay: pear aromas and flavors predominate, enhanced by vanilla and a touch of lemon. Texture is an important component in the overall impression of this wine.

AT THE TABLE

The complexity and pleasant acidity of our Estate Chardonnay will complement rich buttery foods. It will be a wonderful wine with creamy cheeses, crab quiche, or a simple boiled lobster.

<i>Grape Variety</i>	100% Chardonnay	<i>Bottling Date</i>	May 22, 2007
<i>Vineyard</i>	Handley Estate	<i>Titrateable Acid</i>	0.63 g/100 ml
<i>Appellation</i>	Anderson Valley	<i>pH</i>	3.64
<i>Harvest Dates</i>	Oct. 18, 19, 24 Nov. 1	<i>Alcohol</i>	12.8%
<i>Brix at Harvest</i>	20.9° Brix	<i>Residual Sugar</i>	.09g/100 ml
<i>Fermentation & Aging</i>	100% French oak (24% new)	<i>Cases Produced</i>	1934
<i>Malolactic</i>	32%	<i>Release Date</i>	June 2008