



2006 CHARDONNAY

Dry Creek Valley

Handley Vineyard

IN THE VINEYARD

Handley Vineyard is located at the southeastern edge of the Dry Creek Valley appellation, just west of the Russian River. This cooler end of the valley benefits from the influence of coastal fog in the mornings and optimum warmth in the afternoons. Temperatures were higher than normal in July 2006, but careful canopy management protected the grapes from damage.

IN THE CELLAR

We direct-pressed 74% in order to accentuate fruit flavors and acidity. We crushed and pressed the remainder, a method that enhances weight, mouthfeel, and varietal character. Sixty-five percent of the wine fermented and aged in French oak barrels (18% new); 35% was stainless steel fermented before we racked it to French oak barrels and puncheons. The wine spent six months in oak before bottling. Thirty-five percent of the blend finished malolactic fermentation.

IN THE BOTTLE

The 2006 Dry Creek Valley Chardonnay begins with a complex bouquet of pineapple and pear with floral accents. Pineapple flavors continue, with hints of apricots, spice, and a touch of oak.

AT THE TABLE

The fruitiness, texture, and good balance of this wine allow it to hold up to foods with a bit of spice. Try it with an Indonesian-style fish curry.

<i>Grape Variety</i>	100% Chardonnay	<i>Malolactic</i>	35%
<i>Vineyard</i>	Handley Vineyard	<i>Fermentation</i>	
<i>Appellation</i>	Dry Creek Valley	<i>Bottling Date</i>	May 23, 2007
<i>Harvest Dates</i>	Sept. 20, 22, 27	<i>Titrateable Acid</i>	0.60 g/100 ml
<i>Brix at Harvest</i>	24.3° Brix	<i>pH</i>	3.56
<i>Fermentation</i>	65% French oak, 35% stainless steel	<i>Alcohol</i>	15.0%
<i>Aging</i>	100% French oak	<i>Residual Sugar</i>	.25g/100 ml
		<i>Cases Produced</i>	1510
		<i>Release Date</i>	May 2008