

ARTESA

2006 CHARDONNAY • CARNEROS



RELEASE DATE

August 2007

VARIETAL COMPOSITION

100% Chardonnay

VINEYARDS

5 Carneros vineyards

HARVEST INFORMATION

October 2006

Average sugar at harvest, 24.5° Brix

TECHNICAL DATA

Alcohol content, 14.3% by volume.

22,000 cases produced

COOPERAGE

Aged for 6 months in 34% new,

66% used French and American oak barrels

SRP

\$20



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THE 2006 VINTAGE

We had significant flooding along the Napa River on New Year's day, but this did not affect our vines in the least as our vineyards are all on hillsides or mountain tops away from flood prone areas. The late cool wet spring lasted until mid-June, about 4 weeks later than usual. This late start to our growing season necessitated that we take action to ensure full ripe flavors. We fruit thinned to adjust for this shortened growing season and removed more fruit zone leaves than normal to make sure our grapes stayed dry and sun exposed. This added fruit exposure allowed our clusters to hang rot free even after an early October rain. This added week of ripening was critical for the fruit flavors and mouthfeel of our wines.

ABOUT THE VINEYARDS

Our Chardonnay vineyards span the entire cool climate Carneros region. Temperatures are moderated by the adjoining San Pablo Bay, cool afternoon breezes and persistent morning fog. This climate yields grapes that have both enough cool hang time and sunshine to develop great depth of flavor with great natural acid. In response to our late wet spring, we made an extra vineyard pass, hand removing excess fruit zone leaves. This assured that our fruit would get full benefit of both our plentiful sun and wind, drying the grapes quickly and hastening full ripening.

WINEMAKING

Gently hand harvested, the grapes were whole cluster pressed. This wine was 2/3's barrel fermented with sur lees stirring and aging and partially stainless steel fermented to achieve a nuanced balance of fruit and barrel character. Half of this wine has undergone a secondary malolactic fermentation to enhance its buttery creaminess.

TASTING NOTES

Lemon blossoms, green apple and honeydew melon are front and center in this Chardonnay. This crisp fruitiness is combined with nuances of creme brulee, vanilla, toasted macadamia and humid cedar making this wine both easy to enjoy and seductively complex. Supple and silky yet crisp enough for food, a great accompaniment for food and friends.

FOOD PAIRINGS

Cesar salad, charboiled scallops, heirloom tomatoes with mozzarella Napoleon, pasta with cream sauces, salmon, swordfish and sushi.