

2006 Santa Cruz Mountains Chardonnay

Family of Santa Cruz Mountains Wines

CINNABAR

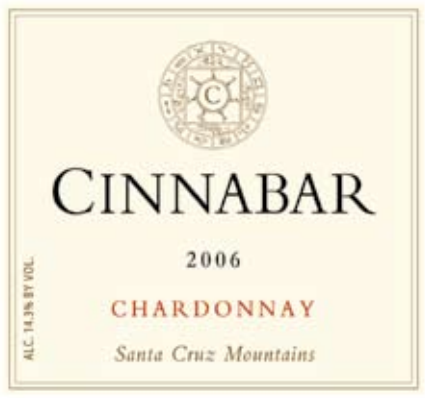
W I N E R Y

· VINTAGE ·

The winter preceding the 2006 Santa Cruz Mountains growing season saw lower temperatures and slightly higher precipitation than average. The cool, wet weather continued through spring, causing noteworthy events such as budbreak, bloom, berry set and veraison (in reds) to run a week or two late for most varieties. Temperatures were very erratic for the remainder of the season: a warm second half of June, a cool July, heat spikes in early August, a cool reprise during the second half of August through September, and finally, a warm month of October. Overall, the year was very long and dry with harvest occurring two-three weeks later than usual. Grapes matured at a leisurely pace, creating profiles with sound structure and abundant flavor.

· TASTING NOTES ·

An ample bouquet of concentrated Pippin apples and their blossoms with whiffs of baking spices and butterscotch engage the olfactory senses before pure flavors of fresh baked apple pie, crème brûlée and citrus embrace the palate. This medium-bodied wine starts soft and silky, then finishes with bright acidity, fruit, spice and oak.



· WINE ANALYSIS ·

VARIETAL CONTENT:
100% chardonnay

FINISHED ALCOHOL:
14.3%

TOTAL ACID:
0.69mg per 100ml

pH:
3.45

TOTAL PRODUCTION:
669 six-bottle cases

· VINEYARDS ·

Santa Cruz Mountains Appellation

· WINEMAKING ·

- Hand-harvested September 20 – October 28, 2006 in the cool of the morning
- Whole-cluster pressed at low pressure for suppleness and flavor purity
- 100% barrel fermented to enhance mouthfeel
- 90% malolactic fermentation to soften acidity
- Stirred 2x/mo and aged on the lees for one year in small French oak BBLs to increase flavor development
- 18% new barrels (Allier Forest, Remond and Francois Frères coopers) for subtle oak integration
- Lightly filtered with the most delicate means (cross-flow filtration)