

## 2006 Chardonnay

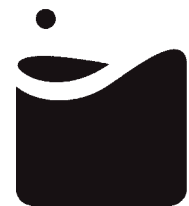
Our low-yielding Bell Mountain vineyard is actually situated where the Russian River Valley meets the Alexander Valley – a stone’s throw away from Chalk Hill. Here, cooler nighttime temperatures benefit Chardonnay and help promote a more citrus flavor profile. 2006 offered us challenging growing conditions in the form of a cold and damp spring which left an unevenness in the vineyard (the enemy of balance). However, being farmers as well as winemakers we were able to take the draconian steps needed to regain balance in the field by dropping a significant amount of fruit on the ground. The result is beautiful balance, deep concentration, and not much wine.

The grapes were whole cluster pressed, settled overnight and then gravity-fed into a mixture of new French oak barrels. A gentle fermentation using native, natural yeasts took many long, slow months to complete and the barrels were stirred twice per week for three months to encourage more complex flavors. What we love about this wine are the bright, zesty, lemon flavors coupled with a spicy, nutty quality (nutmeg?) The resulting wine is classically proportioned yet rich in bright fruit flavors of lemon zest, floral notes and balanced oak spice.

### Profile

Appellation	Russian River Valley
Harvest	9-23 & 9-25-2006
Cooperage	100% French; 70% new
Blend	100% Chardonnay
Alcohol	14.2%
Brix	24.7
pH	3.5
Total Acidity	0.54 g/100ml
Bottling	8-21-2007
Production	500 cases

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