



WINEMAKER'S NOTES

2006 JOULLIAN CHARDONNAY • MONTEREY

In 2006, we added two new unique vineyards to our Monterey Chardonnay blend - SMD planted to the Wente Clone in the 1970's and Arroyo Seco's Mission Vineyard that features the Robert Young selection.

SMD combines with the Dijon clones in RogerRose and Vinco vineyards to create floral aromatics and smooth texture while the Mission Vineyard joins the 30 year old Sleepy Hollow, River Road and La Reina vineyards to contribute power, backbone and longevity to the blend.

All but 2 lots are barrel fermented with multiple yeast strains, which are stirred every 2 weeks for 2-4 months, and aged sur lie until bottling. Simultaneous yeast and malolactic fermentations are encouraged to minimize one-dimensional butterscotch flavors and maximize texture while allowing the fruit to shine through. We use only tight-grained French oak barrels coopered from stave wood that is cured for 3 years.

This reduces overt "oakiness" while enhancing fruit, typicity and mouth feel. Two of the most aromatic musts were cold tank fermented to boost freshness and floral aspects of the blend. After a year of bottle age, our 2006 Monterey Chardonnay displays great aromatics, suppleness and length on the palate. Enjoy it today, or age it another 3-5 years in a cool cellar for added aromatics, richness and complexity.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	100%	<i>Chardonnay</i>
<i>Vineyard Sources:</i>	23%	<i>Vinco, Santa Lucia Highlands</i>
	19%	<i>La Reina, Santa Lucia Highlands</i>
	17%	<i>RogerRose, Arroyo Seco</i>
	13 %	<i>Mission, Arroyo Seco</i>
	13 %	<i>SMD, Monterey</i>
	9%	<i>River Road, Santa Lucia Highlands</i>
	6%	<i>Sleepy Hollow, Santa Lucia Highlands</i>
<i>Appellation/AVA:</i>		<i>Monterey County</i>
<i>Harvest Date:</i>		<i>September 25 - October 27, 2006</i>
<i>Sugar At Harvest:</i>		<i>24.8% Brix</i>
<i>Fermentation:</i>		<i>80% Barrel fermented with multiple strains of Burgundian yeast. 90% Malolactic fermentation. 20% Tank fermented</i>
<i>Barrel Aging:</i>		<i>9 months sur lie in 20% new French oak barrels</i>
<i>Alcohol:</i>		<i>14.1%</i>
<i>Total Acidity/pH:</i>		<i>6.4g/L; 3.52</i>
<i>Residual Sugar:</i>		<i>Dry (0.05%)</i>
<i>Total Production:</i>		<i>6092 cases (750ml); 25 cases (1.5L); 18 bottles (5.0L)</i>
<i>Release Date:</i>		<i>August, 2007</i>

TASTING NOTES:

Brilliant, straw green-gold color. Very floral white peach, Asian pear, citrus blossom and roasted grain aromas perfume the nose. An elegant, round lychee, Asian pear and key lime entry broaden into a fruity, white peach, Fuji apple, and silky mid-palate that finishes crisply, with nuances of citrus, peach and hazelnut. Cellar through 2011.

FOOD COMPANIONS:

Match our Chardonnay with roast chicken, quail, or Cornish game hen as well as shellfish, salmon, halibut, sole and sea bass...or stir fried spinach with crab and black bean sauce one day, and pasta and cream sauce the next.