



# CHARLES CREEK

V I N E Y A R D

2006

*Por Favor Chardonnay*

*Napa/Carneros*

Winemaker: Kerry G. Damskey

Production: 175 cases

Date of Bottling: July 26, 2007

The Vintage: Kicking off with the dramatic floods of the New Year (no harm done to the vineyards) and rains that continued into the spring, bud break was a bit delayed in 2006. Although a few weeks behind the “normal” cycle, by June the vines had bloomed and fruit had set. A July heat wave may have helped to accelerate ripening but cooler weather in August and continued mild weather through harvest allowed for good flavor development, reasonable sugar levels and a bit higher acidity in the Chardonnay fruit.

The Blend: 100% Chardonnay

Winemaking: 100% Stainless steel tank fermented  
0% Malolactic fermentation  
3 months in neutral French Oak Cooperage

The Wine: A California Chardonnay for the ABC crowd, this crisp, minerally cool climate wine may find itself compared to Sauvignon Blanc or classic Northern Burgundian Chablis rather than new world Chardonnay. Bright citrus and apple aromas are echoed in the mouth with crisp green apple, grapefruit, guava and a touch of mineral. With good weight in the mouth, this wine would pair well with seafoods (oysters, etc) in the near term but would also develop well with additional bottle age of 3- 4 more years.

The Stats: Alcohol: 14.2%  
Total Acidity: 7.2 G/L  
pH: 3.35  
RS: 0.13%