



CHARLES CREEK

VINEYARD

2006 Las Patolitas Chardonnay Sonoma County

Winemaker: Kerry Damskey
Production: Limited Production
Date of Bottling: November 19, 2007

The Vineyards: 56% Sonoma Valley and Carneros, 44% Russian River Valley

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% Barrel Fermented, 11 months French Oak (15% new) Cooperage
50% Malolactic fermentation

The Wine: The latest edition of the popular Las Patolitas Chardonnay continues to emphasize fruit over oak. Bright aromas of pear, citrus and peach are touched by a hint of spice. In the mouth delicious tree fruits, such as honeycrisp apple and pear emerge with a hint of the vanillin, toast and pie spice derived from good French Oak. The texture is smooth with a generous mouthfeel and crisp finish.

The Stats: Alcohol: 14.4%
Total Acidity: 0.54 mg/100mls
pH: 3.53
Residual Sugar: 0.50%

Serve with: Whether served as an aperitif or with flavorful poultry, pork or seafoods, this Chardonnay is a pleasure to drink.