



### **2006 Chardonnay**

In order to create what we feel is the perfectly balanced Chardonnay, we fermented this wine half in oak and half in stainless steel barrels. ML fermentation was inhibited in the stainless steel portion of this wine in order to get a bright crispness. The oak on the nose is distinct and pleasant, yet not overpowering. This makes for a Chardonnay that is much easier to pair with foods.

**Acclaims: 2008 NW Wine Summit - Silver**

**Vineyard:** Amalie Roberts

**AVA:** Willamette Valley

**Fermentation Notes:**

**New Oak:** 40%

**RS:**

**TA:**

**pH:** 3.8

**Alcohol:** 15.0%

**Cases Produced:** 200

**Retail Price:** \$19