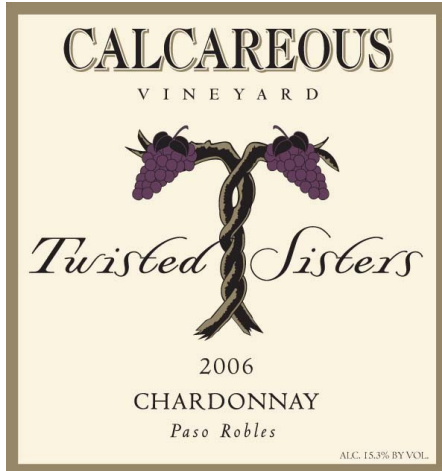


CALCAREOUS

VINEYARD



Variety: **Chardonnay**

Vintage: 2006

Appellation: Paso Robles

Production: 479 cases

Tasting Notes

Bright smooth and exhibiting excellent length. Refined oak frames the finish while the natural crispness refreshes the palate. Both Green apple and dragon fruit flavors complex with a hint of almonds.

Growing Season

The 2006 vintage was a return to “more normal!” drier conditions. The growing season started off a little warm followed by a wonderfully cool rest of the summer. Fall stayed warm well into October allowing a long harvest. This was excellent news on the flavor front as the long steady harvest season allowed for precise decisions to be made about harvest dates and also produced fruit with concentrated flavors and great natural acidity.

Vineyards

The 2006 Twisted Sisters Chardonnay was created from small batches of fruit off three different Vineyards. By far the most dominant in the blend is the Calcareous Estate fruit which gives the crisp natural acidity associated with its namesake soils. A touch of Chardonnay from the famed Carver vineyard added a dominant tropical fruit character associated with its super long growing season. The result of this unique combination is a quite wonderfully complex chardonnay.

Winemaker Notes

Chablis and Burgundy also produce wines with stunning natural acidity on calcareous soils such as ours. Consequently the winemaking techniques pander more to this influence than a so called new world style. The grapes were hand picked in the vineyard and then hand sorted in the winery. They were lightly whole-cluster bladder pressed and racked vineyard specific into neutral French oak barrels for fermentation. Post-fermentation, the wine was sulfured, allowing only minimal malo-lactic fermentation, thus retaining the wine’s natural acidity.

The barrels used for each of our wines are carefully selected from artesian coopers, making barrels from the best forest within France, Eastern Europe and America. The 2006 Chardonnay was aged sur-lies for 10 months in neutral French and American oak barrels.

Technical Notes

Alcohol: 15.3%

pH: 3.45

TA: 6.10g/L