

WATERSTONE

P. O Box 6979
Napa, California 94581

2006 CHARDONNAY CARNEROS

Vintage

With the exception of a dramatic July heat spike, the 2006 growing season was marked by few superlatives. A relatively cool growing season, including one of the coolest Septembers on record, led to extended hangtime and fully developed flavors. Ideal weather persisted through the extended harvest, allowing for excellent sugar development and balanced acids.

Vineyards

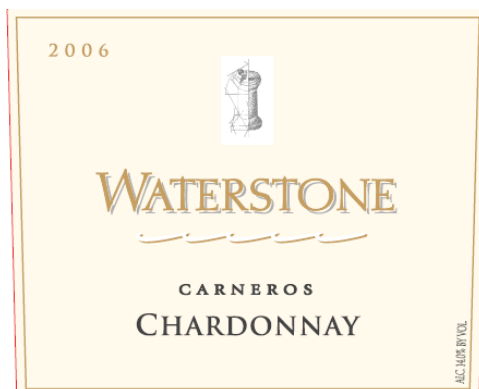
The Chardonnay grapes for this wine were grown in the Carneros region, where soils are dense, shallow, of low to moderate fertility, and high in clay content. While the soils lead to low yields, the region's maritime climate allows a longer growing season; the end result is balanced color, flavor and acidity in the harvested grapes. This Chardonnay is produced from the Wilson Vineyard in the heart of the Carneros appellation.

Vinification

After whole-cluster pressing, the Chardonnay juice was barrel-fermented in French oak barrels and aged sur lie for 4 months. During this period, the barrels were routinely stirred to increase yeast contact and add richness; the wine did not undergo the secondary malo-lactic fermentation. One- and two-year-old French oak barrels were used. Prior to bottling, the wine received minimal filtration and fining to preserve the fresh fruit flavors.

Tasting Notes

This Chardonnay features bright, concentrated citrus, pear, green apple and nectarine fruit, with just a touch of oak to add richness to the palate. The wine lingers on the palate, and has the structure and acidity to provide for good longevity.



Philip Zorn, Winemaker

Technical Data:

Varietal Composition	100% Chardonnay
Appellation	Carneros
Alcohol	14.9%
TA	0.68 g/100ml
pH	3.37
Oak Aging	4 months
Oak Cooperage	French oak
Bottling Date	April 10, 2007
Production	1212 cases
Suggested Retail	\$18