

C A L I 3 5 1



2006 CALI 351 Napa Valley Chardonnay
(Inaugural release)

Vinification Notes:

The fruit for this wine was grown in the volcanic soils of an east-facing hillside vineyard 1,200 feet above Calistoga. Harvested to half-ton bins, the Chardonnay was whole-cluster pressed and cold-settled. The clarified juice was fermented in tanks and barrels. Once fermentation was completed, the barrel fermented portion was inoculated for malo-lactic fermentation. Both types of lots remained on light lees for 11 months of aging before being blended and bottled.

Tasting Notes:

Aromas of kefir lime and lemon custard are followed by notes of pineapple and Asian pear. The palate is both bright and lively with a mineral acidity. The texture is round and smooth, and the finish yields a hint of honeysuckle.

Harvest Date(s): September 27th, 2006

Harvest Chemistry

Brix: 24.5

pH: 3.48

TA (g/L): 6.0

Technical Wine Notes:

Barrel fermented/New Oak: 78%/23%

Tank Fermented: 22%

MLF: 78%

Alc %v/v: 14.1%

pH: 3.48

TA: 5.5 g/L

RS: 0.6 g/L

9L Cases Produced: 1,034