



2006 Chardonnay



The 2006 vintage is our thirteenth release of Chardonnay.

We strive to strike a balance between fruitiness and complexity in our wines. Our goal is to always express the fruit of our vineyard first; why work hard in the vineyard only to mask the true beauty with cellar practices. Once harvested, we selectively use the tools we have at our disposal as winemakers to shape and complement the wine; surlies aging, and French oak cooperage, both new and old.

Our 2006 Chardonnay is a full bodied wine with true varietal characteristics, hints of pear, kiwi, citrus, and apricots, and delicate undertones of oak and tropical fruits. The body of the wine is rich and supple, filling the mouth with flavors. The true nature of Spring Mountain Chardonnay comes through in the mineral character, more reminiscent of a classic Mersault than your typical California Chardonnay. This wine is best served between 58°F and 65°F.

Technical Information

Varietal Percentage: 100% Chardonnay.

Age of vines and soil type: 9-23 year old vines planted in deep volcanic soils at a 2000' elevation.

Date picked: 9/25/06 (25.1B degrees brix), 10/3/06 (24.3 degrees brix), & 10/14/06 (24.1 degrees brix).

Harvest Sugar: 24 - 25 degrees brix.

Fermentation time/Temperature Range: 45 days, 56-63 degrees F.

Fermentation container/maceration: Barrel fermented.

Analysis at bottling

Alcohol: 15.3%

pH: 3.47

TA: 0.64

V.A.: 0.035 g/100ml.

R.S.: 0.028 g/100ml.

Aging and bottling

Length/type of aging: Aged surlies for 9 months, 26% New French Oak, 74% 2-4 year old French Oak, No Malolactic.

Bottled: 6/11/07.

Approximate lifespan under proper cellar conditions: 2-5 years.

Number of cases produced: 800 cases.

Release Date: September 2007.

Winemaker: Andrew T. Schweiger.

