



PRODUCTION	Whole cluster pressed to tank, cold settled for 24 hours, barrel fermented, partial malolactic (approx. 60%)
AGING	Aged 16 months sur lies, 50% new French Oak
VARIETAL	100% Chardonnay
SOURCE	Mayacamas Mountain Estate, Sonoma County
BOTTLED	February 2006 (500 cases produced)
ALCOHOL	14.1% by volume
SUGGESTED RETAIL	\$55.00
TASTING NOTES	Rich aromas of orange blossom and lemon zest combine with nuances of toasty oak and clove. Exhibiting remarkably smooth viscosity, this wine flaunts expansive flavors of lemon, freshly sliced mango, and caramel apple finishing with crisp clean acidity and lingering notes of nutty minerality displaying its mountain heritage. – Whitney Fisher, Winemaker
THE STORY	Planted in 1999 with a selection of Dijon clones, this vineyard lies on a steep, rocky, Northeast-facing slope of our Mountain Estate at an average elevation of 1,300 feet. These vines receive early morning sun and minimal exposure to hot afternoon temperatures, an ideal environment for gradual ripening and maximum maturation of the grapes.