

American Grand Cru – Wine Enthusiast



2006 CHARDONNAY Willamette Valley

Retail Price: \$35 per bottle

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<b>Pinot Noir Clones:</b>	Dijon 76, 548, 95
<b>Harvest Dates:</b>	September 27th, October 4th, 5th, 2006
<b>Grape Yield:</b>	2.19 tons per acre
<b>Quantity Produced:</b>	381 cases of 750 ml
<b>Date Bottled:</b>	August 7th, 2007
<b>Fermentation Notes:</b>	100% barrel fermented (complete malolactic fermentation)
<b>Alcohol:</b>	14.5%
<b>Elevage (Aging):</b>	10 months in 13% new Burgundian oak; 87% previously-filled Burgundian barrels.
<b>Vineyard Source:</b>	Shea Vineyard: Blocks 4, 31, 21

**Tasting Notes:**

This Chardonnay displays lots of the ripe fruit that is characteristic of the 2006 vintage. You are first greeted by aromas of honeysuckle and tangerines. On the palette Asian Pear and citrus lead to a minerality that complete a very refined package.