

THE TERRACES 2006 NAPA VALLEY CHARDONNAY

WINEMAKING NOTES

VINEYARD: CARPY-CONNELLY RANCH – RUTHERFORD, CALIFORNIA

HARVEST: OCTOBER 2, 2006 (2 LOTS)
Brix: 24.2 – 25.4
TA: .61 - .63 g/100ML
PH: 3.47 - 3.58

FERMENTATION: YEAST: Lalvin CY 3079
DESTEMMED AND PRESSED IN BASKET PRESS
TANK FERMENTED AT 58 F TO 6 Brix
BBL FERMENTED FROM 6 Brix TO 0 Brix AT 60 F
NO MALOLACTIC FERMENTATION

AGEING: 96% NEUTRAL BARRELS, 4% NEW FRENCH MEDIUM TOAST
SUR LIE, STIRRED WEEKLY FOR SIX MONTHS

BOTTLING: April 2007
ALC: 14.49%
TA: .61 g/100ML
PH: 3.70
Malic : 2.98 g/L

BLEND: 100% CHARDONNAY

PRODUCTION: 320 CASES

RELEASE DATE: July 1, 2007

SUGGESTED RETAIL \$28.00