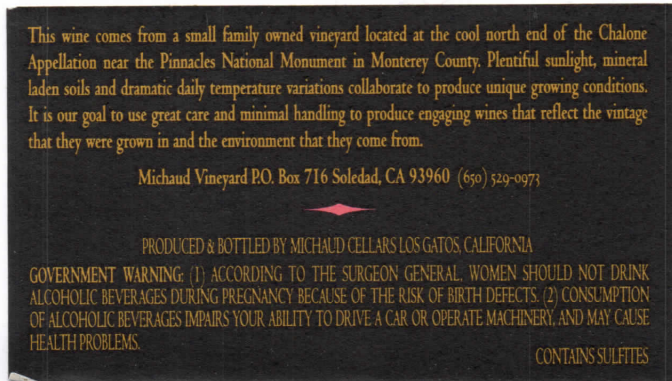
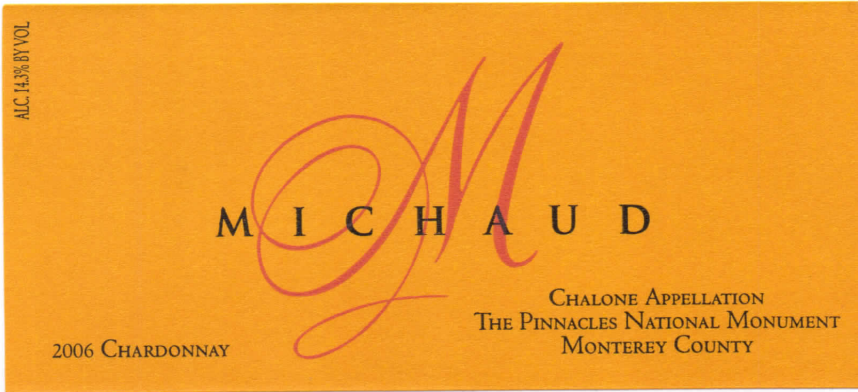


MICHAUD VINEYARD
2006 Chardonnay
Chalone Appellation
ESTATE GROWN, SUSTAINABLY FARMED



Varietal Composition

100% Chardonnay, Old Wente,
20 yr old vines

Barrel Aging

11 months
26 barrels were produced
French Oak: Siruge, Remond,
Bel Air
3-year air-dried wood, mostly
Allier
25% new barrels
75% 1-3 yr old barrels

Optimum Time for Consumption

2011 - 2018+

Production Statistics

Harvest Date: 9/22- 9/25/06
Grape Acidity: 6.7
Grape pH: 3.38
Sugar at Harvest: 23.6
Bottling Date: 8/28/07
Wine Acidity: 6.4 g/L
Wine pH: 3.42
Wine Alcohol: 14.3%

Release Date: Spring, 2011 Case Production: 647

This Chardonnay comes from own rooted vines planted in 1986 & 1988, from cuttings of the venerable Wente field selection first planted in the appellation in 1946.

The 2006 rainfall season accumulated 15.8", following 19.1" in 2005. Average rainfall is about 10"/year. The wetter years tend to produce very balanced wines with long aging potential.

The growing season was moderately warm with a cool extended ripening period during September. The grapes were harvested in excellent condition, producing very tasty juice. Peach, nectarine, apricot and apple aromas and flavors are complimented by the minerality that expresses its place of origin, the hallmark of the Chalone Appellation terroir. Subtle French oak contributes to a multilayered -- mouth filling wine. Chardonnay

from this appellation will gracefully age for 7-10 years or more.

Food pairings -- Some of the foods we like to serve this wine with are: fresh lobster, clams calamari, roast pheasant, pork roast and fresh gnocchi in a savory cream sauce.