## MICHAUD VINEYARD

## 2006 Chardonnay

## Chalone Appellation ESTATE GROWN, SUSTAINABLY FARMED



This wine comes from a small family owned vineyard located at the cool north end of the Chalone Appellation near the Pinnacles National Monument in Monterey County. Plentiful sunlight, mineral laden soils and dramatic daily temperature variations collaborate to produce unique growing conditions. It is our goal to use great care and minimal handling to produce engaging wines that reflect the vintage that they were grown in and the environment that they come from.

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PRODUCED & BOTTLED BY MICHAUD CELLARS LOS GATOS, CALIFORNIA
GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL. WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC REVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

Release Date: Spring, 2011 Case Production: 647

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%

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.