



## 2006 SEA SMOKE CHARDONNAY 1.5L



**WINEMAKING:** Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. In the morning, these cool grapes were pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to 100 percent new French oak barrels and inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and the barrels were periodically stirred to enhance depth and mouthfeel. The 2006 Sea Smoke Chardonnay was aged for a total of 16 months in barrel prior to bottling.

**CHARACTER:** Sea Smoke produces a limited bottling of estate-grown Chardonnay each vintage. In years past, this small-production Chardonnay has been dedicated to our “Gratis” program, and has not been available for sale. After years of requests from loyal customers wishing to purchase more of this unique wine, we are pleased to offer Sea Smoke Chardonnay for sale, exclusively to List members, in magnum format. Aside from the larger format, this wine is identical to our “Gratis” Chardonnay. Embodying a unique expression of our Sea Smoke Estate Vineyard, it reflects low crop yields and is crafted with loving attention and 100 percent new oak. This rich and concentrated wine displays good weight, balanced by excellent acidity. Offering layered tropical fruit and ripe pear elements, with notes of almond and hazelnut, this Chardonnay’s creamy mouthfeel is complemented by a long, crisp finish.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Chardonnay (Wente Clone)</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.5% by volume</i>
PH	<i>3.34</i>
TOTAL ACIDITY	<i>.719mg/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>100% new French oak</i>

RELEASE DATE *Fall 2008*

SUGGESTED RETAIL *100 U.S. dollars*

