



2006 SEA SMOKE “GRATIS” CHARDONNAY

The Sea Smoke “Gratis” Chardonnay is grown exclusively on Sea Smoke’s Estate Vineyard and receives the same care and attention as our Sea Smoke Pinot Noir. Gratis Chardonnay is our way of saying thank you for your support of Sea Smoke. This wine is only distributed as a gift by Sea Smoke Cellars, it is not available for purchase.

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.



APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>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	<i>This wine is not available to the public. It is only available, as a gift, to select Sea Smoke list members, restaurants and fine wine shops.</i>
SUGGESTED RETAIL	<i>This wine is not available for purchase.</i>

