



# MAYACAMAS VINEYARDS

## Harvest Dates

September 1 to 21

## Fermentation

Two Weeks at  
60 Degrees F

## Time in Wood

Eighteen Months

## Alcohol

14 1/4%

## Cases Produced

1524

## Bottling Date

April 2008

## Recommended

Now – 2016

## 2006 Chardonnay

### Location

Mayacamas is located in the Mt. Veeder district of the Mayacamas mountains in Western Napa County, at approximately 2000 feet above sea level.

### Soil and Climate

The thin, rocky volcanic soil at Mayacamas produces small, intensely flavored grapes. Mild summers and wet, cold winters magnify these characteristics.



### Varietals and Vineyards

Our 2006 Chardonnay is composed of 100% Chardonnay grapes. All grapes were harvested from our vineyards here on Mt. Veeder from September 1 to 21, 2006. The vines are “dry farmed” (unirrigated) which produces great richness of varietal flavor.

### Winemaking

The 2006 Chardonnay was fermented for two weeks at 60 degrees F. It was then aged for six months in large American oak casks, followed by one year in French oak barrels. This Chardonnay did not undergo malolactic fermentation or sur-lie aging, and only 10% new barrels were used. Thus the dominant character is from the vineyard, not the winery. The wine was bottled in April 2008.

### Winemaker's Comments

On the nose, this Chardonnay presents cantaloupe, white figs, fresh limes, and pine needles. In the mouth, it evokes white peaches, squeezed lemons, and an almost-silent note of French oak in the background. Its acidity is typically crisp. The finish is long. It goes wonderfully with fish and poultry, and will unfold fully over the course of the next five to eight years.