

BLUE MOON CHARDONNAY

INEYARD

We grow Chardonnay at our vineyard in Southern Oregon's Applegate Valley, and at our Estate Vineyard in Southern Oregon's Illinois Valley. Both sites are fairly warm throughout the growing season, and the additional ripeness achieved reflects the unique microclimates of these vineyards. These warm days and moderate nighttime temperatures help to create this well balanced, yet fruit forward style of Chardonnay.

HARVEST

The 2006 growing season started out with a typical bud break, and not too many frost nights. Bloom went well, giving us an average crop load. We had an early summer, with May and June warmer than normal. The summer months were atypical for Southern Oregon, with warm days and very cool nighttime temperatures (which preserves the natural acidity you'll find in Oregon grapes), so that at harvest the acid/sugar ratios were perfect. The early summer heat led to early ripening, and beautiful fall weather led to extensive hang time, providing us with some of the best fruit we have seen in years. Harvest started October 25th at our Applegate Vineyard, and October 31st for our Estate Vineyard, which is fairly late.

FERMENTATION and AGING

About 50% of this wine is aged with French oak. The rest is fermented and aged in stainless steel tanks. The non-oak aged portion helps to bring the fruity elements forward, while the oak aged component adds richness and complexity.

WINEMAKER'S NOTES

Our "Blue Moon" Chardonnay is fruit-intense, with juicy notes of citrus and lemon, softly accented with a toasty vanilla finish. A perfect accompaniment to delicate filets of fish, pork chops or simply by itself.

Varietal:	100% Chardonnay
Appellation:	Oregon
Final pH:	3.58
Titrateable Acidity:	.75 g/100ml
Residual Sugar:	Dry

Alcohol: 13%

