



2006 Unoaked Chardonnay

This second vintage follows last year's successful debut of *Silver*, an effort to unite the crisp mineral essence of classic Chablis style with the tropical elements found in Chardonnay of the Pacific coastline.

Using Chardonnay grown in special blocks of the Mer Soleil Vineyard in the Santa Lucia Highlands of Monterey County, we harvested the grapes when just fully ripe, their gold color hued with green, expressing clean aromas of Chardonnay fruit and firm acidity.

The grapes were pressed and fermented in both stainless steel and cement vats, with no oak contact or malolactic fermentation. We bottled the wine early in the year and capped it with a twist top to maintain its fresh fruit character and crisp citrus finish.

The result is our latest presentation of a Chardonnay we consider as sleek and cool as *Silver*.

Charlie Wagner II
Winemaker

Tasting notes

Light gold color with a pale green tint. Clean, lively aromas of honeydew melon and green apple carry over to delicate tropical fruit flavors of pineapple and papaya, balanced with crisp mineral notes. The full texture lasts through a luxuriously long finish.

* **Release date:** April 2007

* **Suggested retail price:** \$42