



PESSAGNO

WINERY

2006 Chardonnay

Lucia Highland Vineyard

Santa Lucia Highlands – Estate Bottled

Harvest Date

October 31, 2006

Harvest Brix

26.6

Months in Oak

Eleven

Alcohol

14.8

pH

3.41

TA

7.13 grams/liter

Rs

0.26%

553 cases bottled

October 22, 2007

THE VINEYARD

Lucia Highland Vineyard is located in the northern region of the Santa Lucia Highlands appellation of Monterey County and just a stone's throw across the street from our winery. Its proximity to the cool maritime influences of the Monterey Bay allows the fruit to ripen slowly, producing a luscious Chardonnay with intense, up-front tropical fruit flavors and a round, seductive texture.

THE VINTAGE

February was dry and warm bringing our vines out of their winter slumber in early March. Cold weather returned mid-month with two days of snow, while the ensuing months saw record rainfall and cloud cover not experienced since 1906. This resulting in delayed vine growth and ripening for all varieties. From July through the end of harvest we bounced between extreme periods of high heat and cold, dense fog. Harvested started in late September, and the extended growing season resulted in high quality fruit due to extended "hang-time" on the vine.

THE WINEMAKING

Handpicked fruit was gently pressed for barrel fermentation in tight grain French oak from selected coopers. Malolactic fermentation was employed to soften the acidity and created a round, buttery character. Allowed to barrel age "sur lees" for eleven months, this wine possesses a well-balanced structure and stylish complexity.

TASTING NOTES

Our third vintage of the Lucia Highlands Vineyard Chardonnay is rich and elegant, offering deeply concentrated layers of apple, ripe pear, and pineapple, with a hint of caramel from oak aging. The lingering butterscotch finish, coupled with firm natural acidity, will invite you back for continued enjoyment. Pair this wine with grilled chicken, pork, or creamy pasta dishes.

Steve Pessagno, Winemaker