



PESSAGNO

WINERY

2006 Chardonnay

Sleepy Hollow Vineyard
Santa Lucia Highlands

Harvest Date

October 27, 2006

Harvest Brix

26.4

Months in Oak

Twelve

Alcohol

14.6

pH

3.22

TA

6.7 grams/liter

Rs

0.5%

669 cases bottled

November 6, 2007

THE VINEYARD

Sleepy Hollow Vineyard is one of the oldest Chardonnay vineyards planted in the Santa Lucia Highlands appellation of Monterey County. Specialized trellising allows the fruit to ripen slowly, producing exceptional wines with high natural acidity. Grapes from this world famous vineyard poses up-front tropical fruit flavors, seductive texture, and excellent aging potential.

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 stifled vine growth 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 October with the protracted growing season resulting in high quality fruit due to extended “hang-time” on the vine.

THE WINEMAKING

Handpicked fruit was barrel fermented in French oak from five separate coopers, the wood coming from the forests of Allier, Voges, and Nevers. Malolactic fermentation was completed in late April of 2007, softening the acidity and creating a round, buttery character. Allowed to barrel age “sur lees” for twelve months, this wine is polished, elegant, and very round on the palate.

TASTING NOTES

Our version of Sleepy Hollow Chardonnay is elegant offering deep concentrated layers of apricot, ripe pear, and pineapple, with soft oak flavors and a hint of clove. The creamy, lingering butterscotch finish, coupled with firm natural acidity, will invite you back for continued enjoyment. Pair this wine with grilled shrimp, scallops, or, as a stand-alone cocktail.

Steve Pessagno, Winemaker