

# ROBERT STEMMLER

The 2006 Chardonnay is a combination of three sites from the Donum Estate, the oldest of which is Ferguson planted in 1974 to the famous Wente Selection. The old vine depth of the Wente is what provides the backbone of our Chardonnay. A younger block of Dijon clone brings sweetness of ripe fruits, and lastly our Southern exposed block at Donum planted to Wiemer is what provides crisp acidity and perfume.



## 2006 CARNEROS CHARDONNAY Estate Grown

A bouquet filled with honey suckle, lychee nut, baked apples, crème brûlée, orange blossoms, apricot and lime zest. The rich entry cascades into great acidity, minerality, sweet tropical and citrus fruit.

### FRUIT

100% Carneros Estate Grown Chardonnay

### HARVEST DATE

October 17 – 20, 2006

### FERMENTATION DETAILS

Whole cluster pressed. Fermented in French barrels. Cold 3 week fermentation. Partial malolactic fermentation. Aged sur lie in 30% new French oak. Stirred weekly.

### BARREL PROGRAM


Aged 11 months in Burgundian cooperage. 30% New French Oak (Sirigue and DJ).

### WEATHER ATTRIBUTES

At the start of 2006, we experienced flooding with rainfall above normal continuing into the spring. This translated into vigorous shoot growth which had us pay more attention to canopy work during the season to ensure airflow. Flowering was a bit delayed due to a cool and wet spring causing above normal cluster size. The surprise was the number of berries per cluster, which was 30% above normal, resulting in a larger crop.

July gave us a week of brutally hot weather, which had no impact on the fruit because of the early stage of development, but the canopies were compromised which slowed ripening at the end of the season. August and September temperatures were below average, slowing ripening as well. The interval from veraison to harvest was a lot longer, moving harvest into late September and even mid October, which is very unusual. We were quite aggressive during our green thinning with the goal of opening up the fruit zone and allowing better air circulation.

Our job as vintners and growers is to bring out the best of that particular vintage. The challenging years are the ones we remember and 2006 was certainly one of those.

 REDUCE - REUSE - RECYCLE

