



O'BRIEN ESTATE

NAPA VALLEY

2006 *Estate* Chardonnay

Tasting Notes:

Our goal with the Estate Chardonnay is to craft a wine of natural acid balance that is fruit forward and expressive of our land and what nature gives us each year. The light, greenish straw color of the 2006 chardonnay exhibits intense aromas of pear, almond, butterscotch and spice that layer with flavors of fig, tropical fruits and spice in a full-bodied, round and creamy chardonnay with good acidity, a subtle touch of spicy oak, and a long finish. This wine is a splendid accompaniment to a wide range of foods, even spicier dishes, or is equally enjoyable to just sip on its own. It will provide its best drinking over the next two years.

Facts:

- Vineyards: Our estate vineyards are located in the *Oak Knoll District* of southern Napa Valley. The climate here is ideal for Chardonnay with fog burning off early, and the cooling influence of San Pablo Bay helping to moderate daytime peak temperatures. The result is that natural acidity and the more delicate nuances of varietal character are consistently preserved. Soils are of the *Hare* clay loam type underlaid with gravel, and are shallow (18") and low in vigor. Our vineyards are managed by Pina Vineyards, who also manage Bryant Family and Gemstone vineyards. We do not use any pesticides or herbicides in our vineyard.
- The Vintage: Harvest was early this year coming on September 5 at 24.8 Brix.
- Winemaker: David Yorgensen.
- Winemaking: All fruit was hand harvested and gently pressed to yield a juice that needed no further adjustment. The first half of fermentation was conducted in stainless steel tanks at controlled temperature to preserve aromatics. It was then put into a mixture of new and used cooperage for completion and partial malo-lactic fermentation. At the end of barrel aging the finished wine was carefully inert gas racked to tanks for final settling.
- Cooperage and Aging: Approximately 30% new French Oak was used this year. The wine was aged *sur lie* in barrels June 2006.
- Final Analysis:
 - PH = 3.68
 - Titratable Acidity = 0.56 g/100ml
 - L-Malic acid = .13g/L
 - Alcohol = 14.7 %
 - Bottled on July 26, 2007; 616 cases produced.

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