

# DILLON

VINEYARDS



## 2006 Chardonnay Oak Barrel Fermented

### Vinification:

Our Barrel Fermented Chardonnay is fermented in tight grained, medium toast French Burgundy barrels with a 50/50 blend of French Oak from the Allier and Vosges Forests. This wine was aged sur lies for ten months and went through an additional secondary malolactic fermentation. The wine received an additional ten months bottle aging prior to release.

### Tasting Notes:

This French Oak Chardonnay has a rich golden color with well-balanced acidity and flavor notes of pineapple, peach and ripe pear. The oak influences are sweet, upfront but well-proportioned to the size of the Chardonnay fruit. This is a luscious Chardonnay made from grapes of the Yountville Appellation.

Varietal:	100% Chardonnay
Source:	Dillon Vineyards, Yountville Appellation, Napa Valley
Harvest Date:	September 26, 2006
Harvest Sugar:	23.0 Brix
Total Acid:	0.88 gm/100ml
pH:	3.59
Alcohol:	14.7%
Barrels:	French Oak, blend of 33 % new and 66% seasoned
Cases Production:	295 cases

“The longer hanging time for our grapes imparts an intense pineapple and apple flavor and bouquet.”