

# BARNETT VINEYARDS

*Spring Mountain District*

NAPA VALLEY

## CHARDONNAY

Savoy Vineyard

Anderson Valley

2006

<b>Harvest Date:</b>	September 13 <sup>th</sup> and 20 <sup>th</sup> , 2006
<b>Grape Source:</b>	Savoy Vineyard
<b>Clonal Blend:</b>	100% Chardonnay (58% Prosser, 29% Dijon 76 & 13% Wente)
<b>Yeast:</b>	CY3079
<b>Fermentation:</b>	Barrel Fermented, 35% Malolactic
<b>Aging:</b>	Aged 'Sur Lies' for 11 months in French Oak 50% new and 50% once used
<b>Alcohol:</b>	14.5%
<b>pH:</b>	3.42
<b>Total Production:</b>	450 cases
<b>Release Date:</b>	January 2007
<b>Winemaker:</b>	David Tate

**Vineyard Notes:** The Anderson Valley AVA is located in the Mendocino County about 25 miles from the Pacific coast. The days often start out foggy and cool though warm up into the low 100's during the peak of the growing season. The influence of this coastal fog and the silty-clay alluvium gives aromas and flavors of citrus fruits, peach and melon while offer a strong backbone of acidity and minerality not found in warmer climates

**Winemaking Notes:** Sourced from three separate blocks on Savoy's bench land vineyard. The Prosser clone ripened early with very little berries, similar to champagne grapes in size. The small clusters of Dijon 76 and Wente clones hung on the vine for a few days more. All clones were whole cluster pressed and barrel fermented. A partial malolactic fermentation occurred in the Dijon and some of the Prosser. The wines were racked and blended before bottling.

**Tasting Notes:** The nose is immediate with pink grapefruit and a lily floral characteristic, which is complemented by a jasmine perfumed spice. These aromatics are matched by a stern backbone of granite minerality. The viscosity of the wine seems to increase over a few seconds on the mid-palate, where bright acid keeps the wine lively. Persistent minerality continues in the mouth, with all the floral and perfume characters that were on the nose. This is a fantastic example of a cooler climate Chardonnay that is serious and food friendly now, but will develop nicely in bottle over the next 5-7 years.