

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2006 CHARDONNAY

Technical Information:

Harvested: September 9-26, 2006

Blend: 100% Chardonnay

Appellation: Sierra Foothills

Sugar at Harvest: 24.5 °Brix

Alcohol: 14.6% by Volume

pH: 3.68

582 cases bottled June 2007

Winemaking:

Whole cluster pressed, juice was barrel fermented in once and twice filled French oak barrels. The wine aged sur lie with bâtonnage 8 months for added complexity.

Tasting Notes:

Our 2006 Chardonnay captures aromas of ripe peaches, hazelnuts, and freshly baked bread. The palate is rich and round with flavors of apple and lemon, finishing with the suggestion of caramel.

Food Pairing:

Try our Chardonnay with appetizers such as crab cakes or mild to medium flavored cheeses such as Gruyere. This wine also complements salads, seafood dishes (especially Paella), and poultry.

Awards:

BEST OF SHOW & SILVER: Amador County Fair, Riverside International Wine Competition.

Retail Price: \$19.00

