

JAMES COLE

ESTATE WINERY

Vintage: 2006

Appellation: Napa Valley (50% Carneros / 50% Oak Knoll District)

Harvest Dates: September 14 - 18, 2006

Composition: 100% Chardonnay

Fermentation: 50% Barrel / 50% Tank

Barrel Aging: 8 months sur lies

Analysis: Ph: 3.28
T/A: 0.67
Alcohol: 14.2%

Winemaker: James Harder

Consulting
Winemaker: Charles Hendricks

Viticulturist: Kelly Maher

Vineyard Manager: Jim Regusci

Case Production: 148 cases

Tasting Notes:

The 2006 Chardonnay was sourced from the cooler climate regions of Napa Valley. Half the fruit was sourced from the Oak Knoll District, which contributes bright ripe apple and pear characters. We complement the fruit from Oak Knoll with grapes from Carneros that enhance the blend with citrus notes and a minerality for which that region is known. In the cellar, oak and malolactic fermentation are used with a very light touch. The resulting wine has a bright, juicy entry with expanding roundness on the mid-palate, finishing with lingering flavors of citrus and vanilla spice. An enjoyable Chardonnay that will age gracefully for the next 5-7 years.