

# FRANCISCAN



## 2006 CHARDONNAY

*Napa Valley*

“This vintage continues our tradition of using the lost art of wild yeast fermentation. Half of the blend was made in this labor-intensive way, to showcase our expressive Chardonnay fruit and the small lot craftsmanship that makes Franciscan wines distinctive.

“The grapes were grown in Carneros and Napa, in the cool southern section of Napa Valley, which gives bright, vibrant flavors. Picking began on September 19<sup>th</sup>, about ten days later than normal. The delayed harvest brought cool mornings with marine layer persisting until almost noon, which prolonged the ripening process and helped retain the natural acidity. With time and patience the apple, lychee, and honey flavors reached their peak, and the grapes were gently picked by hand during the cool hours, most often at night.

“The wine was carefully crafted in small lots to achieve a balance between the lively, rich flavors of the fruit and layers of complexity created through the wild yeast fermentation and aging on the lees in small oak barrels.

“This Chardonnay is full bodied yet elegantly structured with delicate mineral, honey, citrus and stone fruit characters from the Carneros lots, and classic pear and apple notes from the South Napa vineyards. The mouthfeel is soft and round, again a benefit of using wild yeasts.”

*- Janet Myers, Winemaker*

<b>Vintage</b>	2006
<b>Appearance</b>	Pale lemon yellow
<b>Aroma</b>	Pretty stone fruit and ripe pear, with lemon peel notes. Layered aromas with enticing minerality, hints of cream and vanilla, and crisp apple undertones.
<b>Flavor</b>	Fresh and lively, yet good richness and body. Layered flavors of lemon and Golden Delicious apple, pineapple and toasted oak. The round mid-palate extends to a lingering crisp finish with bright citrus flavors, minerals and sweet oak.
<b>Varietal Composition</b>	100% Chardonnay
<b>Appellation</b>	Napa Valley
<b>Barrel Fermentation</b>	100%
<b>Oak Aging</b>	8 months <i>sur lie</i> , French and American oak
<b>Alcohol</b>	13.5%
<b>Release Date</b>	December 1, 2007