



2006 SANTA BARBARA COUNTY CHARDONNAY

WINEMAKER'S COMMENTS

The 2006 harvest was a bit of a rollercoaster ride, but making wine would not be as rewarding without the challenges faced each year. The winter rainy season started slowly, with well-timed storms from January through May. The moderate rainfall promoted healthy vine growth and ensured good nutrient uptake. Spring and early summer were a bit cool, followed by an unseasonably hot July. Our Cat Canyon Vineyard near Los Alamos saw some rare summer temperatures in the mid-nineties. Thankfully, robust canopy growth protected the grapes from the heat and sun. After that, temperatures moderated and we enjoyed a fairly normal growing season. A few raindrops fell in October, but I had the majority of the Chardonnay in by that time. The rain definitely caused more worries than damage to the fruit, and harvest went off without a hitch.

The 2006 TAZ Santa Barbara Chardonnay is 100 percent barrel fermented in French oak (35% new), and undergoes a partial malolactic fermentation. I like the wine to have nice viscosity and mid-palate weight, but my main goal is to preserve the natural acidity and tropical fruit that has put Santa Barbara County Chardonnay on the map. This wine opens with aromas of citrus, pear and pineapple. The wine is creamy, but balanced with a refreshing acidity and lengthy finish.

-- *Natasha Boffman, Winemaker*

TECHNICAL DATA

BLEND:	100% Chardonnay
ALCOHOL:	14.5%
ACIDITY:	0.58 g/100ml
pH:	3.59
HARVEST BRIX:	24.5
HARVEST DATES:	Sept. 27 – Oct. 18, 2006
PRODUCTION:	Limited release of 3,500 cases

