



2006
PAINTER BRIDGE
Chardonnay
California

VARIETAL COMPOSTION

88.3% Chardonnay, 11.7% Muscat Canelli

PRODUCTION OUTLINE

The Chardonnay for Painter Bridge is grown in the cool and windswept environs of the Arroyo Seco appellation of Monterey, renowned for producing Chardonnay with beautiful strong aromatics and remarkable texture. It is here that the canvas for Painter Bridge Chardonnay begins.

The Chardonnay is first fermented in older French oak barrels to enhance pure fruit expression with wild and cultured yeast from the Burgundy region of France. Immediately after alcoholic fermentation is completed, the barrels are stirred and the Chardonnay juice with its yeast lees is transferred to stainless steel tanks for additional aging and maturation. To enhance the bold fruitiness of Painter Bridge Chardonnay, a touch of Muscat Canelli from Monterey County is blended, enriching the enticing floral character. The blended wine is then cold stabilized, fined, and sterile-filtered to bottle.

The resultant wine is delightfully full-flavored with pretty, forward fruit aromas creating a pleasant, quaffable Chardonnay.

TECHNICAL DATA

Vintage: 2006

Origin: Arroyo Seco and Monterey County

Total Acidity: 0.69 g/100ml

pH: 3.69

Alcohol: 13.05% alcohol by volume

Residual Sugar: 0.74 g/100ml

Maturation: 6 months in stainless steel

WINEMAKER'S COMMENTS

This 2006 Painter Bridge Chardonnay is a very attractive pale yellow in color with lovely peach, tangerine, pear and citrus blossom aromas and flavors with a clean, balanced and rich finish. Enjoy as an aperitif or with your favorite pasta, chicken, or seafood dish.

