



WEIBEL FAMILY 2006 CHARDONNAY

Mendocino County

HARVEST

A slow spring kicked off the 2006 growing season with late season rains slightly delaying bud break. Summer came quickly with record breaking temperatures in July. Pushed by the heat but tempered by Mendocino's coastal influence, the grapes ripened with exceptional flavors. Mendocino County has warm days like Napa Valley and Sonoma, but cooler nights which accentuates the delicate flavor nuances in our fruit as well as promoting a refreshing crispness.

TASTING NOTES

Weibel Family's H&W Estate Vineyards are prized for their chardonnay's bright fruit flavors. The vineyard's soil is alluvial loam with a rock base which provides the vines with excellent drainage. Weibel hand-crafted this wine using a traditional, cold fermentation process, and a barrel aging regimen using a combination of neutral and new oak barrels from France to achieve a balance between natural acidity and forward fruit characteristics typical of Mendocino County chardonnay.

Our 2006 Chardonnay is a lovely hue of gold with a beautiful clarity. It has aromas of pear and vanilla custard. Medium-bodied in the mouth, this versatile wine features flavors of bright apple and pear, and a lingering finish of vanilla.

Weibel Family 2006 Chardonnay is perfect as an *apéritif* or paired with poached salmon with a caper butter sauce, pasta with lobster and chive butter, or an aged gruyère cheese.

TECHNICAL DATA

Alc. By Vol:	13.7%
Residual Sugar:	0.12 g/L
pH:	3.53
Total Acidity:	5.96 g/L

