
MAHONIA VINEYARD



Our 2006 Chardonnay was fermented predominantly in neutral French oak barrels with a small portion in stainless steel, and aged for 11 months prior to bottling. The clean, crisp, green apple tones give it a distinctly Macon style. One senses the fine balance of crisp acidity and rich texture achieved in this vintage.

2006

Chardonnay

WILLAMETTE VALLEY

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