

# MAHONIA VINEYARD



*Mahonia aquifolium*  
Oregon Grape

*Chardonnay*

2006

ALC. 11.5% BY VOL.

**WILLAMETTE VALLEY • OREGON**

## 2006 CHARDONNAY TECHNICAL DATA

Grape Type: Chardonnay

Clones: Dijon 76, 96 & Espigutte 352

Soil Type: Jory

Appellation: Willamette Valley

Harvest Date: October 2006

Harvest Statistics:

Brix: 21.6°

PH: 3.12

T.A.: 8.65 g/L

Alcohol: 13.5%

Bottling Date: August 2006

Cases Bottled: 34

Release Date: November 2007

### 2006 VINTAGE NOTES

Thanks to favorable weather at bloom and an extended growing season, Oregon's 2006 vintage was characterized by that rare combination of plentiful crop yields, a warm and dry growing season, and modest disease pressure. The resulting wines were rich and hedonistic, with higher sugar and therefore alcohol levels.



### TASTING NOTES

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.

### WINEMAKER'S NOTES

Our 2006 Chardonnay was fermented for 11 months, predominantly in neutral French oak barrels with a small portion in stainless steel. It is a true Macon-style chardonnay, and was allowed only partial malolactic fermentation prior to bottling.

### SERVING SUGGESTIONS

From appetizers to succulent roasted chicken, Chardonnay is very versatile. Great ingredients for Chardonnay pairing include poultry, seafood, squash and dishes with cream sauces. In general, avoid pairing Chardonnay with foods that are too spicy and would overwhelm the fruit flavors.

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