



2006 Estate Bottled
Third Alarm
Chardonnay
RESERVE
Russian River Valley

TECHNICALLY

HARVEST DATE:
October 3rd-17th, 2006

pH
3.45

TOTAL ACIDITY:
0.63

RESIDUAL SUGAR:
0.20

ALCOHOL:
14.5%

WINEMAKER:
JASON DE LOACH

CASES PRODUCED:
236

RELEASE DATE:
Summer 2008

SUGGESTED RETAIL PRICE:
\$25

THE VINEYARDS

Cecil De Loach has been farming Russian River Valley Chardonnay for over 30 years and was among a small group of vintners that helped define this premier region as Chardonnay country. Here the cooling morning fog ensures a longer growing season which benefits our Chardonnay.

THE WINEMAKING

After crushing and de-stemming immediately to press, the Chardonnay juice is fermented in French oak barrels. It then goes through a secondary malolactic fermentation that naturally lends a light buttery flavor and smooth mouth feel. The wine is allowed to remain on its lees and is hand-stirred in barrel every month for approximately nine months. This process develops an additional complexity of flavors and aromas.

THE WINE

After 9 months in barrel, this Chardonnay displays aromatic golden delicious apple and butterscotch complimented by honey and cream with a touch of vanilla. The juicy apple and honey are finished off with sweet toasted oak and a little vanilla and spice. Excellent with many first courses, especially rich seafood pasta or a Caesar salad with garlic bread.