



BELL

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Chardonnay 2006 Yountville Napa Valley

Vineyard

Our Chardonnay grapes are grown on two adjacent vineyards; the Spanos Berberian Vineyard, surrounding the winery, and the Dillon Vineyard, our adjacent neighbor to the north; both approximately one mile south of the Yountville Hills. Yountville enjoys the early morning fog and cool growing conditions of the maritime influenced southern Napa Valley, whilst the early receding fog gives us more sunlight and warmer daytime temperatures than the more southerly Carneros region. Our warm summer daytime temperatures and cool evenings result in grapes with rich fruit flavors and an excellent acid balance.

Vinification

Grapes were gently crushed directly to press, settled, raked, inoculated with M2 yeast and cold fermented to retain the full varietal character of grapes. Seventy six percent of the wine was chilled and raked to barrel at 16 degrees Brix, where it completed fermentation in the barrel and was aged on the yeast lees (sur lies) for 7 months.

Vintage Notes

The 2006 growing season began with heavy rains and floods around the Napa Valley. Rainfall continued well into spring with later than usual bloom and set in June. A record heat wave in mid-July failed to damage vines as they were slightly behind in the cycle. Normal, mild weather returned in August and continued, allowing for paced ripening. Cold weather with rain in October slowed sugar accumulation while allowing extended hang time, which enhances maturity and optimal development of flavors. Overall, the season was an outstanding year and has produced wines with beautiful structure, great color, and high natural acidity.

Tasting Notes

More European in style than Californian, restrained use of oak and limited stirring during sur lies aging allows the tropical and pineapple fruit flavors to flourish. Vanilla aromas, sweet oak flavors and a subtle cream texture from the sur lies aging and malolactic fermentation, give the wine a delicious mouthfeel and lengthy finish. Crisp and refreshing on the palate, this delicious food wine is a delightful accompaniment to all fish and pasta dishes, or as an aperitif.

Technical Analysis

Varietal:	Chardonnay
Source:	Yountville, Napa Valley
Harvest Sugar	23.2 Brix
Harvest Acid	0.84 gm/100ml
Total Acid	0.68 gm/100m
pH	3.83
Alcohol	13.9%
Aging	7 mos, 100% French, 50% new
Bottle Date	July 2007
Production	297 cases

