



THE 2006 GROWING SEASON started out slowly with a cool, wet spring that contributed to a later than normal bud break. The warm summer months kept harvest on track by gradually sweetening the berries and advancing fruit maturity and ripeness in the vineyard. Having picked all of our fruit before the September rains, Stags' Leap enjoyed perfect harvest conditions making for a memorable vintage.

The vineyards we farm for our **CHARDONNAY** are in southern Napa Valley and the Carneros region where the soils are deep, well-drained loams, perfect for grape growing. Cooler temperatures at that end of the valley provide for a long and even growing season allowing the fruit to fully ripen in harmony with the vines' physiological development. A constant presence in the vineyard, Winemaker Kevin Morrissey walks the vine rows every morning as harvest approaches, seeking out blocks with intense flavors, optimum acidity, and perfect sweetness. The fruit is hand picked and rushed to the winery where it is whole cluster pressed. In order to preserve the minerality, fresh acidity and clean fruit characteristics, Kevin did not put the wine through malolactic fermentation. The wine was aged on the lees in 100 percent French oak (30 percent new) for eight months and was stirred every two weeks during maturation.

Luscious aromas of white peach, tropical fruits, spice and honeysuckle greet the nose as this balanced **CHARDONNAY** presents flavors of lemon, pineapple and green apple on the palate, and a creamy mouthfeel from aging on the lees. Pleasing floral and spice notes from the French oak carry rich fruit flavors through for a juicy, long finish.



LOCATION: BOGGE COURT OVERLOOKING STAGS' LEAP VINEYARD

2006 CHARDONNAY

Chardonnay	100%
Release Date	June 2007
pH	3.27
TA	.68
ALC.	13.5 %
Bottled	May 2007
Retail	\$28.00