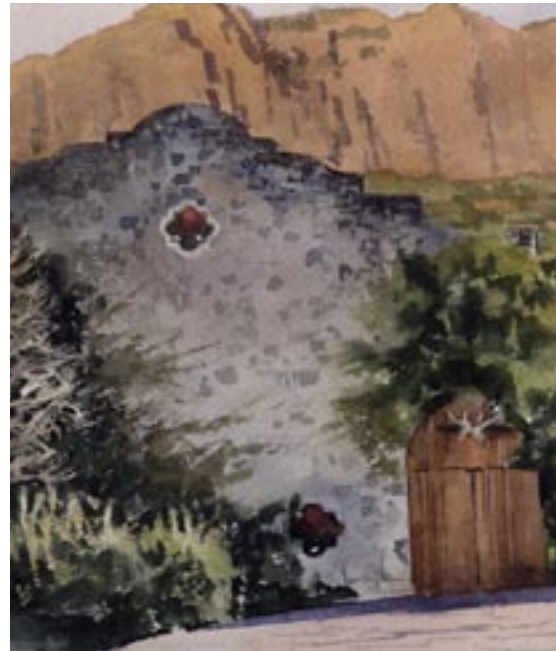




GROWING CONDITIONS DURING THE 2006 season were perfect in Napa Valley, making it a stand-out vintage. Early on, the region experienced a cool start, which produced a late bud break in spring. But warm temperatures during the summer months accelerated the ripening in the vineyard, sweetening the fruit to perfection. As a result berries at harvest featured exotic fruit flavors and contributed to rich aromas in the wine.

Each year, Winemaker Kevin Morrisey works with some of the best Chardonnay vineyards in southern Napa Valley and the Carneros region where the soils are deep and well-drained. The fruit for this special **WINEMAKER'S RESERVE** comes from benchlands south of Yountville on the western side of the valley, where a cool microclimate and loamy soils create perfect conditions for growing our small-berry clones of Chardonnay.

Once the hand picked fruit is in the Winery, it is whole cluster pressed and aged on the lees in 100 percent neutral French oak barrels. Throughout the aging process, Kevin tastes each barrel to identify the lots offering the most intense flavors, optimum acidity, and perfect sweetness. This becomes the **WINEMAKER'S RESERVE** – a small production wine sold only at the winery.



LOCATION: THE OLD STONE WINERY AT STAGS' LEAP VINEYARD

The 2006 Stags' Leap Winery **WINEMAKER'S RESERVE CHARDONNAY** features enticing aromas of apricot, tropical fruit and honey suckle on the nose. Rich fruit transitions to the palate with a back note of citrus and ginger spice. This bright and balanced wine offers perfect acidity along with a rich and juicy mid palate that leads to a long, clean finish featuring fruit to the end with a touch of minerality.

| 2006 WINEMAKER'S RESERVE CHARDONNAY | |
|--|--------------|
| Chardonnay | 100% |
| Harvest Date | Sept 8, 2006 |
| Release Date | Oct 2007 |
| pH | 3.37 |
| TA | .70 |
| ALC. | 13.5 % |
| Cases Produced | 225 |