

2006 STRATTON LUMMIS CARNEROS CHARDONNAY

Unoaked. The 2006 Carneros Chardonnay is even better than the terrific 2005. A light color is matched by zesty natural acidity which balances the richness and depth this wine has on the finish. Because no oak is used in aging, the mixed aromas of poached pears, baked apples, candied lemons, and peaches shine thru. This wine is the perfect marriage of what is best in French Chablis and California Chardonnay.

Harvest Dates: Sept. 14

Harvest Brix: 25.6

Clone: French Dijon clones 95 and 96

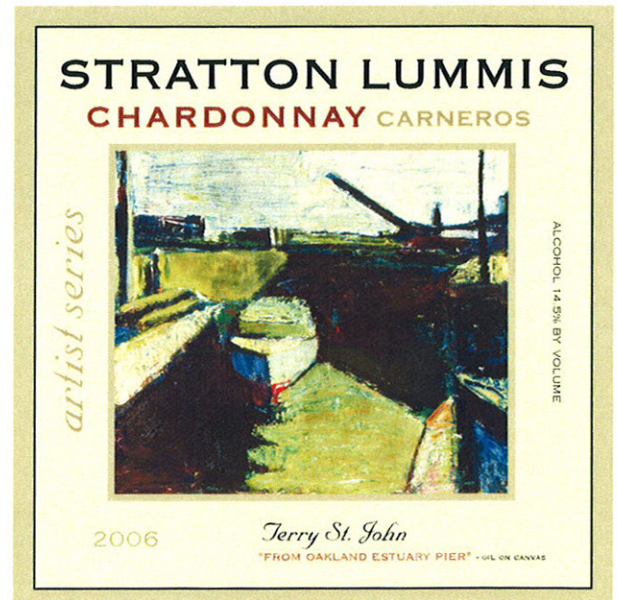
Vineyard: Alta Vista Vineyard

Blocks: Partial 2: Partial 3

Blend: 100% Carneros

Alcohol: 14.5

Fermentation: Eight week fermentation in stainless steel fermenters at temperatures between 50-60F. Continual sur-lee stirring for three months after fermentation insures smoothness and richness in the finish.



Label Art: The art changes yearly on all Stratton Lummis wines. The featured artist for the 2005 Chardonnay is Terry St. John. Terry is an acclaimed California artist highly regarded by art collectors and museums across the country.

Vineyard: My buddy Jim who farms this vineyard has been growing grapes longer than I have been making wine. That means he and his vineyards are really old. He has been at it almost four decades. His father who started the business just retired. Jim's daughters have just joined the company. This vineyard is just west of the Buena Vista Estate Vineyards on Ramal Road in Sonoma.

Our philosophy at Row Eleven carries into our other brands as well. We focus on the best appellation there is for the variety we are making. We then find the best vineyard in that appellation. We then find the best blocks in that vineyard. We then find the best rows in those blocks.

artist series