

Ehrhardt Estates
2006
“76” Chardonnay

VINTAGE	2006	BRIX AT HARVEST	25.5°
APPELLATION	Clarksburg	ALCOHOL	14.9%
COMPOSITION	100% Chardonnay	RESIDUAL SUGAR	.3%
CASES PRODUCED	360	BARREL AGED	10 Months
AGING	French Oak 75% new, aged, air dried 25 % 1 year old French Oak		

THE VINEYARD AND WINE MAKING PROCESS

The Chardonnay grapes for this wine came from a special block selected and maintained to allow the grapes to ripen to the optimum maturity. The grapes were hand picked to assure only high quality grapes were used. The grapes were run through a de-stemmer, pressed and the juice was chilled overnight to 55° F. The juice was then racked and inoculated with yeast QA 23. The juice was fermented at a cold temperature (55° F) for 12 hours and then racked into French Oak barrels to finish the fermentation process.

AGING

The wine was aged in the barrels for 10 months. 33% of the wine was inoculated with malalactic acid the last 3 months of aging. The inoculated wine was blended back with the balance of the wine, finished and bottled in November 2007

TASTING NOTES

Our Dijon Clone 76 Chardonnay is a dry, full-bodied, rich, well balanced wine. From your first sip to your last, the intense fruit flavors, produced by smaller berry size and finishes with just the right amount of oak, leaves your palate with a soft touch of butter.

AWARDS

Silver

2008 – San Francisco Wine Competition

