

**SINGLE VINEYARD
DESIGNATED**



THE VINEYARD

Tucked away in a small, 4 acre vineyard, 1,200 feet up in the Sonoma Mountains lies the Pugash Vineyard. Twenty-five to thirty year old Chardonnay vines are amongst the rarest of commodities in wine country . Taking into consideration the miniscule yield that old vines reluctantly produce, even in a perfect vintage we will be limited to 300-400 cases of wine.

THE WINE

Rising up to meet the sun, mountain fruit benefits from its close proximity to the sun. Conjuring up a sense of richness and intensity our 2006 Sonoma Mountain Chardonnay is the epitome of a classic California Chardonnay. Rich, full-bodied and velvety, it quickly envelopes & entertains the entire palate. Luscious tropical flavors and lively citrus accents are complimented by hints of creamy white chocolate, fresh baked bread, vanilla spice and toasty oak. At the point of near satisfaction, the old vines summon forth a deep rooted minerality and acidity that contribute to a long and persistent finish

VINEYARD

Vineyard Manager	Herrera Vineyard Mgmt.
Appellation	Sonoma Mountain
Vineyard	Pugash Vineyard
Harvest Dates	October 2006
Harvest Brix	24.7
Yield	3.0 lbs. of fruit per vine

WINEMAKING

Winemaker	Rolando Herrera
Variety	100% Chardonnay
Fermentation	100% Indigenous yeast
Malolactic	100%
Alcohol	14.7%
Aging	11 months
Type of Oak	100% French / 60% new

CASES PRODUCED: 300 CASES