



UNDER THE ROOF
IT'S THE PLACE TO BE

2006

CHARDONNAY
CALIFORNIA

varietal

Chardonnay

appellation

California

growing regions

North Coast

fermentation

Stainless steel

barrel aging

Two months
sur lie in French and
American oak

alcohol

13.5%

ta

0.64g per 100ml

pH

3-5

vineyards

Tin Roof 2006 Chardonnay was produced primarily from grapes grown in California's cool North Coast appellation, with a significant portion of the fruit coming from Mendocino County. Chardonnay does best in cool-climate regions where it can ripen slowly and evenly, developing rich flavors while retaining healthy levels of acidity.

winemaking

Boldly flavored, smoothly textured and unusually complex, Tin Roof wines are designed to please wine lovers seeking distinctive varietal character. Our 2006 Chardonnay was fermented in stainless steel tanks at cool temperatures to preserve its bright fruit flavors, with a small portion undergoing malolactic fermentation and *sur lie* aging to foster a creamier texture and richer flavors.

winemaker's notes

"Our 2006 Chardonnay displays fresh apple and ripe peach aromas with subtle creme brulee and toasted almond tones. The wine's bright, creamy mid-palate flavors segue into a long, elegant finish that makes this Chardonnay a marvelous accompaniment to fish and chicken dishes, game birds, pork and cream-sauce pastas."

Melissa Bates

MELISSA BATES, WINEMAKER

