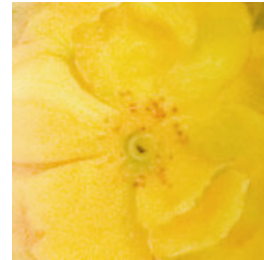




alma  
rosa

WINERY & VINEYARDS™



2006

Chardonnay

*Santa Barbara County*

A slight change of gears from the '05 Chardonnay... this time around the wine was fermented in partially new French oak barrels (for approximately three weeks) then racked into stainless steel tanks for about four months aging without malolactic fermentation. Still showing a bright citrus and tropical fruit character with pleasing minerality, this wine is a little plumper than our '05, more akin to a Montrachet than a Chablis.

Try it with pan-seared fish filets in butter sauce; pasta with prosciutto, fresh herbs, and green peas; spicy grilled shrimp; or chicken crepes with béchamel sauce.

Total Acidity – 7.90g/liter

pH – 3.44

Alcohol – 14.1%

Brix at Harvest – 24.1

Release Date – September 2007

Case Production – 3164

Suggested Retail: \$16.00

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Committed to Sustainable Farming. All of our estate vineyards are certified organic by CCOF. 