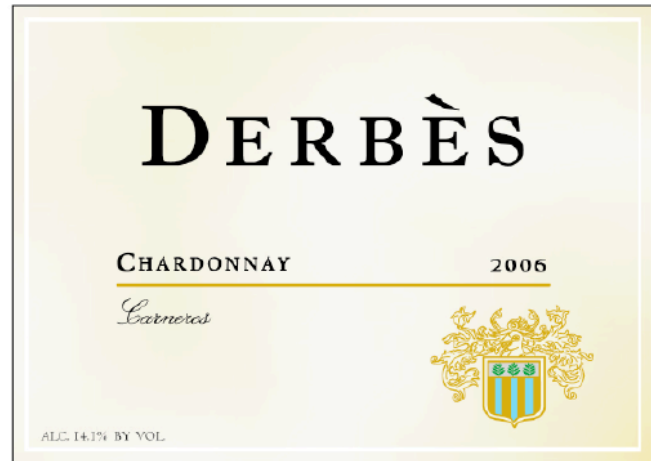


DERBÈS WINES

2006 CARNEROS CHARDONNAY

Vineyard: Double T Ranch
Appellation: Carneros Sonoma
Clone: 4
Rootstock: 3309 C
Yield: 3 tons/acre
Harvest Date: September 22, 2006
Harvest Brix: 24.5
TA: 0.72%
pH: 3.43



Winemaking:

Hand harvested, sorted, whole cluster pressed. Settled and racked to barrels for fermentation. Inoculated with Champagne yeasts. Barrel aged sur lies for 12 months with weekly batonnage in 100% French oak (30% new) until bouquet and flavors reached full balance. Partially malolactic fermented. Bottled unfinned on August 28, 2007. 207 cases made.

Winemaker Tasting Notes:

This wine shows intense aromatics of tropical fruits, pineapple, papayas, dry apricots, along with pears melted with light floral notes. This wine has a great balance between vibrancy and creaminess. The mid palate is highlighted with hazelnut and finishes with butterscotch, giving richness to the wine. Enjoy alone or with food.

