



FOR CHANDON SPARKLING WINE,
VARIETAL WINE OR WINERY INQUIRIES:
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2006 CARNEROS CHARDONNAY

PHILOSOPHY

While Domaine Chandon is best known as one of America's top sparkling wines, we also produce limited quantities of varietal wines from estate-grown vineyards. We craft these wines by drawing on our experience with the traditional champagne varietals and showcasing select parcels from our Carneros ranch, where we were a pioneering grower and vintner of the region.

The Carneros terrain is marked by well-drained, rolling hills sloping to the San Pablo Bay. The proximity of the bay moderates the vineyard microclimate with morning and evening fog and afternoon breezes. The cool, extended growing season is ideal for Chardonnay providing longer hang time essential for complexity, finesse and intense aromatics and flavor.

VINTAGE NOTES

A rainy start to 2006 continued into spring causing bud break to be delayed by a few weeks. Vines began to bloom and set fruit in June. A record-setting heat wave lasted about ten days in mid-July, offsetting the later-than-normal start to the growing season. Mild weather continued through harvest, allowing for moderately paced and deliberate ripening. The resulting fruit had great flavor while maintaining higher acidity levels; excellent material with which to craft premium Chardonnay.

TASTING NOTES

This rich, straw-colored wine exhibits the striking minerality typical of the Los Carneros region with scents of honeysuckle, ginger, white peach and orange zest. Its creamy texture delivers sublime flavors of exotic citrus fruits, butterscotch and baked apple crisp that meld into a lingering finish of fresh honey and dried vanilla bean.

FOOD AND WINE PAIRING

This versatile, food-friendly Chardonnay would be a natural match with seafood. Serve it alongside poached sea bass with orange zest or seared scallops. For dessert, try it with a vanilla crème brûlée to accentuate the vanilla and butterscotch characters found in the wine.

VINTAGE	2006
HARVEST DATE	September 2006
APPELLATION	Carneros
CLONES	Wente, Dijon, Robert Young
AGING	10 months, 100% French oak 30% new
ALCOHOL	14.5%
CASE PRODUCTION	4,600
BOTTLE SIZES	750ml
SUGGESTED RETAIL	\$26