



2006  
IRIS VINEYARDS  
OREGON CHARDONNAY

Retail Price:	\$20.00
Growing Season:	The 2006 growing season provided nearly ideal conditions for our Chardonnay which benefited from the very warm daytime temperatures and nights cooled by Pacific Ocean breezes. Very warm temperatures in the weeks prior to harvest ensured optimal ripening and the Chardonnay was harvested in excellent condition.
Chardonnay Clone:	Dijon 76
Grape Yield:	3.0 tons per acre
Fermentation:	100% barrel fermented - full maloactic fermentation
Cooperage:	100% French oak - 9 months in barrel
Final Analysis:	12.4% alcohol; TA 7.1; pH 3.34
Vineyard Source:	Estate vineyard; Chalice Vineyard
Tasting Notes:	Beautiful ripe aromas of white peach and pear, laced with honey and butterscotch follow through on the palate with creamy layers of fruit with hints of sweet oak spice and lively acidity. An elegant Chardonnay with good complexity and classic style, that finishes with a hint of peach cobbler.

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