

2006 *Unoaked* Chardonnay

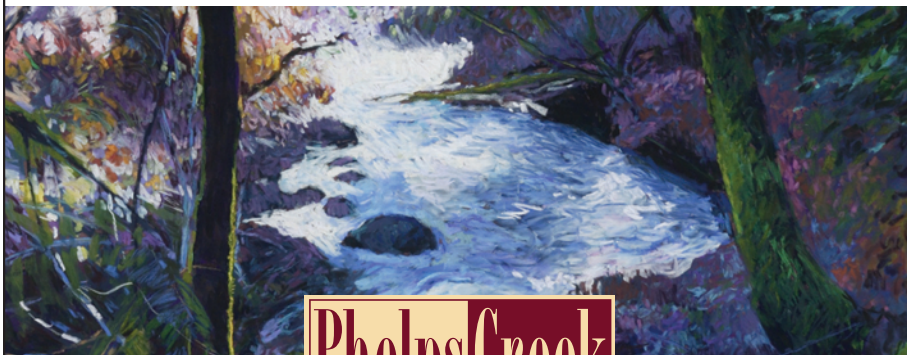
Columbia Gorge



Clean, fresh without a touch of oak. Grown on our Hood River estate and fermented in stainless steel, this Chardonnay shows crisp fruit flavors complemented by great acid balance. Apple skin, melon and mint aromas show in front of notes of toast and minerals. In the mouth the medium-to-full body of this wine carries matching flavors of apple skin and minerals and also a lovely rosemary note. Crisp enough for raw oysters with *sauce mignonette*, but with enough body to support grilled pancetta-wrapped prawns.

Winemaker	Peter Rosback
Origin	Columbia Gorge AVA 85% Phelps Creek Estate Vineyard 15% Jewitt Creek
Clones	Dijon
Harvest Date	October 6, 2006
Fermentation	Whole cluster pressed Fermented in stainless steel Partial malolactic fermentation
Bottling	April 1, 2007
Alcohol	14.5 %
Total Acidity	4.7 g/l
pH at bottling	3.46
Production	152 cases produced
Date released	May 1, 2007
Price	

Unoaked
Chardonnay



Columbia Gorge 2006

14.5% ALC BY VOL

750ML

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