

# BIANCO DI SEI SORELLE

CHARDONNAY

CARNEROS

2007



<b>Harvest Date:</b>	<b>September 10</b>
<b>Brix at Harvest:</b>	<b>24.5</b>
<b>pH:</b>	<b>3.73</b>
<b>Titrateable Acidity:</b>	<b>.75g/100ml</b>
<b>Residual Sugar by Weight:</b>	<b>.40%</b>
<b>Alcohol Volume:</b>	<b>14.5%</b>
<b>Release Date:</b>	<b>September 2008</b>
<b>UPC:</b>	<b>899165001065</b>

## Vineyards

Our Carneros vineyard experiences cooling wind from the Pacific Ocean and fog cover during many mornings of the growing season allowing the grapes to develop big apple and pear character and ripen fully. The vineyard is planted in volcanic soil.

## Fermentation and Aging

Chardonnay was handpicked and went directly to the de-stemmer. They were then pumped to our tank press where the juice was gently extracted and pumped to a settling tank. Here the juice was cooled to 55 degrees F and then racked (decanted) to the fermenting tank. The racked juice had very low solids. A pure wine yeast was added and the fermentation was held at 55 degrees to maintain the fresh fruit character. The wine was chilled to 28 degrees F and filtered for bottling.

## Winemaker Comments

This non-oaked Chardonnay shows off its flavors of pears and grapefruits along with a great bright level of acidity. Bianco di Sei Sorelle Chardonnay is an excellent accompaniment to a piece of grilled Salmon or chicken.

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