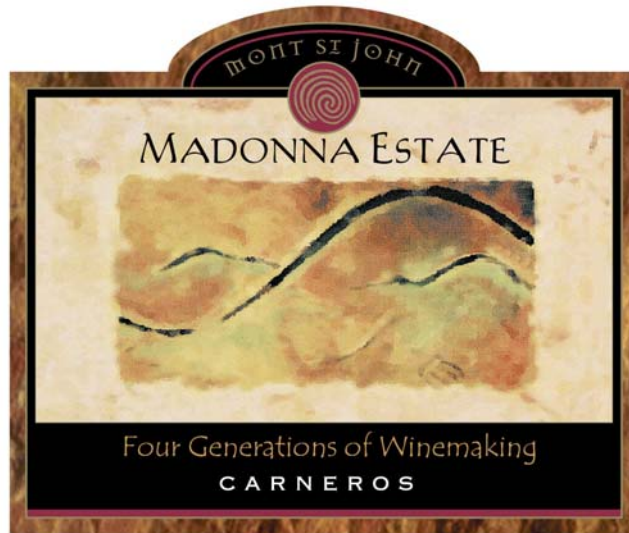


2006 CHARDONNAY



WINE STATISTICS

COMPOSITION:	100% Chardonnay, 100% Organically Grown Grapes
APPELLATION:	100% Carneros, Napa Valley
HARVEST DATES:	September 11 th , September 13 th , September 18 th and September 23 rd
SUGAR AT HARVEST:	23.8 degrees Brix
AGING/COOPERAGE:	100% barrel fermented, small French oak barrels
ALCOHOL:	13.9% by volume
ACIDITY:	TA = .64g/100 ml; pH = 3.59
RELEASE DATE:	March 2008
WINERY RETAIL:	\$26.50

WINEMAKER'S NOTES

Our Chardonnay fruit was brought into the winery and pressed immediately to reduce the amount of skin to juice contact. After inoculating the juice and beginning the fermentation in stainless steel tanks, we barrel fermented our intensely flavored Carneros grapes in 100% small French oak barrels. Upon completion of fermentation we allowed the wine to rest on the lees to develop a hint of yeast character, followed by bottling, and storage where it was bottle aged to maturity. Balanced and food friendly, our Chardonnay proves to be complex without being assertive. With hints of apples, pears, and butterscotch our Chardonnay is creamy with a nice lingering finish.

MADONNA ESTATE WINERY
5400 Old Sonoma Road, Napa, CA 94559

Phone: 707-255-8864
Fax: 707-257-2778

Toll Free: 1-888-724-2993
Web: madonnaestate.com