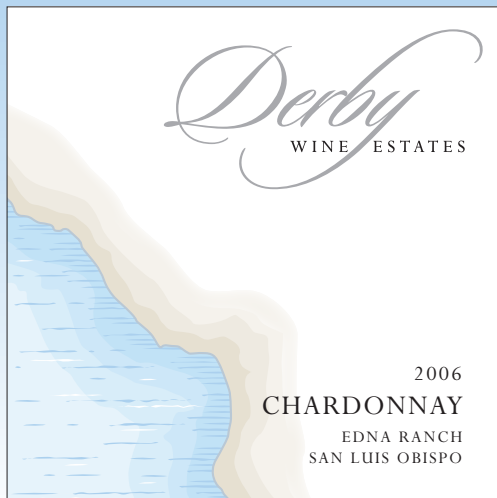


2006 CHARDONNAY

EDNA RANCH



“FRESH, TANGY PINEAPPLE,
GRANNY SMITH APPLES
AND MELON FRUIT.”

THE FOCAL POINT OF DERBY WINE ESTATES is the significance of place. Each of our three vineyards is located within a very distinct geographical region, representing three viticultural extremes in San Luis Obispo County.

The 2006 Chardonnay was grown on the Edna Ranch in San Luis Obispo and is 100% Dijon clone 76. Whole clusters were pressed and the juice was held at 40 degrees in stainless steel tanks for two days where it was then racked off juice lees and inoculated with CY3079 yeast. 63% was stainless steel fermented and the remainder underwent primary & malolactic fermentation in new French oak puncheons.

Our source of grapes for the 2006 Chardonnay was Edna Ranch Vineyard in the Edna Valley. Due to the unique geography of the South Central Coast, the valleys have east-west orientations and are distinguished by the extensive maritime influence on the climate and soil. The soils are dominantly calcareous over loam and clay.

Fresh, tangy pineapple, granny smith apples and melon fruit. This wine is complex, intense, lively and very refreshing. The finish is framed by toasted oak and vanilla.

VINEYARD

Location: San Luis Obispo

Soil: Calcareous over loam & clay

Year planted: 1990

Block: 598-East Ranch

Clone/Rootstock: 76/5BB

WINEMAKING

Harvest date: 11/2/06

Varietal(s): 100% Chardonnay

Oak: French oak puncheons, 27% new

Fining: Yes

Filtration: Sterile

ANALYSIS

pH: 3.65

TA: 6.59 g/L

Alcohol: 14.1%

Aged: 18 months

Cases produced: 380