



LINCOURT

2006 CHARDONNAY, SANTA BARBARA COUNTY

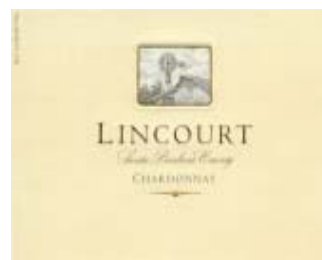


NOTES FROM THE CELLAR

We believe that our 2006 Lincourt Vineyards Santa Barbara County Chardonnay is one of the most expressive versions in the marketplace. As in past years, this wine is sourced from Santa Maria's famous Bien Nacido Vineyard in combination with cool-climate fruit from vineyards in the Sta. Rita Hills. The juicy tropical aromatics of coconut, mango and papaya and lush texture are the hallmarks of Bien Nacido. Sta. Rita Hills fruit lends more citric notes of mandarin orange and key lime, and brisk acidity to give backbone to the wine. All lots were whole cluster pressed, barrel fermented and aged for 11 months in 60-gallon French oak barrels (Allier and Vosges, 25% new). While in oak, the wine completed 100% Malolactic fermentation. Lees were stirred weekly to provide the Chardonnay toasty, yeasty highlights and luscious mouth feel. The bright acidity and fresh fruit flavors render the 2006 Lincourt Vineyards Santa Barbara County Chardonnay a thoroughly quenching antidote for those suffering from palate fatigue!

TECHNICAL NOTES

APPELLATION: SANTA BARBARA COUNTY
COMPOSITION: 100% CHARDONNAY
VINEYARDS: 65% BIEN NACIDO VINEYARD,
SANTA MARIA VALLEY
35% STA. RITA HILLS
COOPERAGE: 11 MONTHS, 100% FRENCH OAK
20% NEW OAK
FERMENTATION: 100% BARREL FERMENTED
100% MALOLACTIC
ACIDITY: 0.66 T.A



pH: 3.59
ALCOHOL: 14.7% BY VOLUME
PRODUCTION: 4,912 CASES
SUGG. RETAIL: \$18.00
RELEASE DATE: NOVEMBER 2007