

# ABEJA



## 2006 CHARDONNAY

**HARVEST DATES:** September 12, 2006 – October 5, 2006

**VARIETAL COMPOSITION:** 100% Chardonnay

**VINEYARD SOURCES:** Celilo, Conner Lee Vineyard, Gamache Vineyard, Smasne Vineyard

**APPELLATION:** Washington State

**OAK COMPOSITION:** 100% French – medium toast Allier and Vosges; 50% new, 50% one year old

**BARREL AGING:** 9 months

**CHEMISTRY:** Alc. 13.8%, pH 3.62, TA .59 g/100ml

**BOTTLING DATE:** July 19, 2007;

**RELEASE DATE:** March 1, 2008

**OPTIMUM TIME FOR CONSUMPTION:** Through 2013

With this vintage of Chardonnay, we welcome the return of fruit from Celilo Vineyard to the blend. It is an important vineyard to us for its classic bright acidity and bartlett pear fruit character, which blends so nicely with our other fruit sources. Stylistically, we aim to produce a Chardonnay with richness and complexity, a pretty elegance, bright acidity for balance, and lovely yet restrained wood characters. The fruit was hand-picked, then delicately whole-cluster pressed. After settling, the juice was put down to barrel in 100% tight-grained French oak and inoculated with one of three strains of yeast. After fermentation, each barrel was lees-stirred weekly through the end of December. Secondary fermentation with neutral strains of malolactic bacteria gives a richness on the palate while maintaining the pretty, delicate aromas on the nose.

The color is a beautiful light straw. This wine is loaded with bright, tree-ripened peach, nectarine, and lemon meringue. Candied peach and vanilla define a richness that is in perfect balance. The finish is really amazing; it just keeps unfolding like that scarf trick that magicians do...

I could write paragraphs about food pairings with this style of Chardonnay. Try experimenting with different flavors, because the acidity can stand up to a vast array of ingredients, including herbs and spices. A pita stuffed with curried lump crab salsa would be delicious. Salads are hard to pair with wine, but try a bread salad with a cured meat like duck salami or thick-sliced prosciutto. And if creativity eludes you, a simply-grilled piece of the freshest fish you can find is always a perfect match.

The music selection for this vintage of Chardonnay is simple. The Who's *Quadrophenia* is more than thirty years old now, but this rock-opera classic is still eighty-one minutes of great listening!

John Abbott—Winemaker