



## Tasting Notes

### 2006 Fantesca Chardonnay Los Carneros District

#### **Fantesca's 2006 Chardonnay**

This lovely wine starts like a tropical breeze. Typical to the Fantesca Chardonnays of the past, this white exudes fresh scents of grapefruit, hints of lime and fresh cut pineapple. There is also a sweet vanillin barrel overtone that gives added warmth to the aromatics. The same fresh citrus in the nose is there in the palate, delivering crisp, clean and refreshing fruit flavors with minerality similar to a young Chablis. The body and texture of this wine is derived from its sur lies ageing and native yeast fermentation. This restless wine really sparks one's interest as it opens up and evolves in the glass. Playful and tropic ripeness defines this wine's roots as Californian, its structure and refined power says Burgundian on the finish.

The grapes for this wine came from three separate vineyards in the Los Carneros hills. Our family and winemaker personally selected the rows of grapes that made this wine.

The wine was barrel fermented in 45% new French Oak barrels for 10 months. The wine was sur lies aged and stirred every two weeks for the duration. There is 30% malolactic fermentation completed in the blend.



#### **Winemakers**

Kirk Venge & Nils Venge

#### **Vintage**

2006

#### **Released**

April 1, 2008

#### **Alcohol Produced**

14.4%

#### **Appellation**

Los Carneros

#### **Cases**

670

