



## Trincher Family Chardonnay 2006



### VINEYARD INFORMATION

The majority of our 2006 Trincher Family Chardonnay came from our 525-acre Los Alamos estate vineyard in the rolling costal hills of central Santa Barbara County. The 2006 vintage was a late, long harvest, which allowed for extended hang time and complexity in flavor.



### WINEMAKING

While most of the wine (72%) was aged in stainless steel, a portion (28%) spent two and a half months in new oak barrels—just enough to add aromas of vanilla and caramel to the finished wine.



### WINEMAKER NOTES

Our 2006 Family Chardonnay displays the tropical flavors and great acidity typical of our Los Alamos Vineyard in Santa Barbara County. There's a slight spice on the silky smooth finish.



### CHEF NOTES

Many think that Chardonnays must go with cream sauce pastas and lighter dishes, but our Family Chardonnay can even be paired with dishes that have a touch of heat. Light Asian fare and seafood dishes with a hint of spice also make great accompaniments to our Family Chardonnay. Our Chef pairs the Family Chardonnay with Pan-Seared Diver Scallops with Shitake Mushrooms and Fresh Basil.

### WINE INFORMATION

Composition: 100% Chardonnay

Alcohol: 13.8%

T.A.: .56g/100ml

Cases: 38,073

Release Date: May 2007

