



2006 Estate Chardonnay – Clone 76 Inox
Small Lot Collection

462 cases produced, \$32/bottle

Release Date 04.20.07

production

For Greg Brewer, the inspiration for this wine is born out of a pursuit to capture the essence of both the vineyard and varietal in their most pure and naked form. This stylistic direction mirrors that of some Japanese cuisine, where the utmost attention is given to the raw ingredients which must be handled with neither compromise nor flaw. Even the slightest deviation from this principle exhibits the shortcomings of the fisherman or chef.

Upon immediate and gentle whole-cluster pressing, the juice was transferred into one stainless steel tank where it remained until the time of bottling without any contact with oak. The wine fermented four months at an average temperature of 38°F to capture and enhance the fruit's aromatics. The subsequent cold storage also prohibited the onset of malo-lactic fermentation. The wine remained on its lees, without any disturbance, for five months before being filtered and bottled by gravity. Inox, a French word for stainless Steel, continues to prove a suitable title for this wine because it preserves the purity and precision of the chardonnay grape. 14.6% alcohol.

tasting notes

Delicate and attractive nuances of fresh sea grass, lime skin, wet rocks and yellow cucumber are juxtaposed against beguiling aromatics of magnolia, candied lemon, banana skin and passion fruit. These motifs intermingle and weave throughout on the palate yielding to a wine that is focused and flavorful yet remains laser crisp and racy.

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