

2006 NUTHOUSE CHARDONNAY



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Winemaker's Tasting Notes

This wine reminds me of what my 2002 Chardonnay would have tasted like if we'd had Dijon clones. The 2002 was a blockbuster wine and is still delicious. The aromas are very complex yet fruit forward. Look for fruit aromas of limetta and white peach with spices of cinnamon and high-elevation grown Sikotak clove. All this excitement is wrapped up with a hint of fresh baked pecan pie. The flavor is a great definition of power and grace. Ripe fruit of limetta blossom, pear, white-peach with a hint of green Spanish olive abound. The structure is classic cool, maritime late ripening mineral, rocky acidity, while the finish is a beautifully long essence of Anjou pear brioche.

Winemaker's Production Notes

Wine Production Stats

Varietals: Chardonnay
Vineyard: Knudsen, Stoller
AVA: Dundee Hills
Alcohol: 14.0%
Brix: 23.5
Residual Sugar: None
Bottled: September 2008
Cases produced: 2125
Release date: May 2008
Winemaker: Rollin Soles