



## 2006 Chardonnay

Here at Murphy-Goode, we love making wine. Flat-out love it. We've won plenty of awards and plan to win a whole lot more. That said, we also love football. And family. And laughing 'til we can barely breathe. You see, the same passion we have for wine, we unabashedly bring to everything we do. We live every day as if it were the best day in our lives. And who's to say it isn't? Great wine, great family, great friends. That's what Murphy-Goode is all about. So what do you say, are you in?

### THOUGHTS FROM WINEMAKER DAVID READY, Jr.

"Grapes from Sonoma County's Alexander Valley are the heart and soul of this bright Chardonnay with a rich and creamy texture. In 2006, we had a long, cool growing season which led to a late, drawn out harvest. We're not complaining though - longer hang time intensified the flavor and development of the grapes. The wine's 23% stainless steel fermentation helps retain its fruit esters for flavors of baked apple, pear and peach, while its 77% oak fermentation lends characteristic flavors such as vanilla and nutmeg. The wine also underwent 12% malolactic fermentation to add texture and a broader mouth-feel. This is a bright and approachable wine that tastes like apple pie in a glass that's better than Mom's!"

### OUR FAVORITE FOOD COMBOS

Add the dessert flavors of this Chardonnay to dinner by pairing this rich, creamy wine with dishes such as smoked chicken with fettuccine alfredo or prosciutto-wrapped scallops. We're hungry just thinking about it.

### TECHNICAL GOODES

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| Appellation   | Sonoma County   |
| Varietals     | 100% Chardonnay   |
| Harvest       | September 11 <sup>th</sup> , 2006 - October 15 <sup>th</sup> , 2006 |
| TA            | 5.7 grams/liter   |
| pH            | 3.55  |
| Aging         | 7 months in French and American oak barrels                         |
| Alcohol       | 13.5%   |
| Bottling Date | July 2007   |