



This wine was conceived in 1979 when our vineyard manager recognized one special Chardonnay vine in the field which produced a unique fruit. Aromatic and intense, we believed the fruit of this single vine would make an exceptional wine. Over the past 25 years we have grafted bud wood from that original "*Vine One*" to over 5000 vines. With an entire field now producing this special fruit, we have crafted our third vintage of *Vine One* Chardonnay.

Because so many Chardonnay wines today emphasize their oak character, we wanted to return to old world techniques for making a wine that distinguishes itself with the quality of its fruit. To reach this goal we fermented about half of the wine in tank and the remaining half in French oak barrels. The stainless steel component showcases the unique fruit in this wine while the barrel component adds a texture and richness to the final blend.

When sipping this wine, first enjoy the lively aromas of pear, baked apple and white peach. On the palate, the crisp fruit shines in this lightly-oaked wine and a mineral component is apparent in the finish. The bright acidity and lean style make it a great food wine - enjoy it with rosemary roasted chicken or fresh seafood.

Harvest Date: October 17 - 18, 2006
Sugar at Harvest: 22.0° Brix
Alcohol: 13.9 %
Total Acid: 0.59 g/100mL
Cases Produced: 477