

VINTAGE
2006

APPELLATION
Russian River Valley

BLEND
100% Chardonnay

COOPERAGE
30% new Burgundian French oak,
70% older French oak



TASTING NOTES

The second vintage of our new collection of Russian River Valley “Vineyard Select” Chardonnays — the Ferrari-Carano 2006 Tre Terre Chardonnay is a terrior-driven wine showing earthy notes of mineral, green apple, citrus aromas complemented by with rich and delicious flavors of fig, warm caramel, and cinnamon spice. A combination of new and older French oak barrels lends a toasted almond, adding elegance and depth.

VINTAGE NOTES

The fruit for this wine comes from the Russian River Valley, an area known for producing some of the world’s best Chardonnays. A mild late spring and summer ensured that the mature vines had a healthy canopy for the grapes, which provided the perfect combination of sunlight and heat penetrating the grape clusters. These conditions allowed the grapes to reach full maturity in both flavor and structure. Harvest was completed mid-October.

WINEMAKER NOTES

Six different vineyard sites with 11 Chardonnay clones comprise our 2006 Tre Terre Chardonnay. Each lot for this wine is whole cluster pressed, then cold-settled for two days in stainless steel tanks, and within 24 hours is moved directly to barrels, utilizing 19 different French oak cooperages. Aged separately in French oak, the wines complete 80 percent malolactic fermentation and are sur lie aged and stirred weekly for 10 months until bottling.

FOOD PAIRINGS

The Tre Terre Chardonnay’s significant fruit component complements most mild vinegar salads, mildly spiced vegetarian dishes and rich, creamy fish entrees. It also works well with veal, poultry, pasta and rice.

WINE INFORMATION

Bottled:	July 2007
Released:	June 2008
Alcohol:	14.2%
pH:	3.48
TA:	0.61



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