

# 2006 Unoaked Chardonnay



<b>Vintage/ harvest</b>	September 9th 2006
<b>Varietal composition</b>	100% Chardonnay
<b>Brix</b>	24.1
<b>TA</b>	0.71
<b>PH</b>	3.43
<b>Alcohol</b>	13.5%
<b>Awards</b>	Northwest Wine Summit: Bronze
<b>Wine makers notes</b>	<i>Among our first grapes harvested of the season to ensure crisp acidity and lower alcohol, this wine was fermented cold in stainless steel tanks over an extended period which, along with extended lees contact and minimal filtration, has produced a fruity, creamy chardonnay with a luscious mouthfeel and a long clean finish.</i>

*This lean bodied chardonnay with flavors and aromas of Lychee fruit and pear turns out a creamy texture and smooth finish. Chardonnay for the non-Chardonnay drinker, this wine has a reputation for wooing even the most stubborn chardonnay naysayer. Refreshing acidity and citrus notes make this unoaked chardonnay ideal for lighter foods, salads, and appetizers.*



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