



SAINTSBURY

2006 Brown Ranch Carneros Chardonnay

- Clone: Dijon 95 and 96
- 100% whole cluster press, barrel fermented with native yeast fermentation
- Taransaud and François Frères barrels with 30% new oak and the remainder in 1 and 2-year-old oak
- Complete malolactic fermentation with batonnage (stirring) during barrel aging of 7 months
- Racked to tank where it remained on fine lees until November 2007
- 1,300 cases were bottled unfiltered in November 2007

We bought the Brown Ranch in 1990 with the aim of putting into practice all that we had learned about Carneros grapegrowing since we set out to showcase this region in 1981. When we were laying out the vineyard in 1992 with primarily Pinot Noir in mind we realized that there was a portion of the land that seemed very suited to Chardonnay cultivation. We planted eight acres of the Ranch with the then newly available Dijon clones of Chardonnay with the romantic names 95 and 96.

Our expectations have been exceeded. From the first small harvest in 1995 until 2000, the grapes were used in our Reserve Chardonnay. When we realized we wanted to take our luxury Chardonnay in a new direction, the natural choice was to create a single-vineyard Chardonnay from our best vineyard site.

The character of our Brown Ranch Chardonnay grapes, their crisp natural acidity, the Burgundy-like minerality and their expressive apple, pear and citrus flavors demanded we create a partner to our Brown Ranch Pinot Noir. As with the Brown Ranch Pinot Noir, only the best lots make it into the Brown Ranch Chardonnay bottling, with the remainder going into our delicious Carneros Chardonnay with predictable positive results. In addition, after seven months in French oak barrels we rack the wine to stainless steel tank along with the fine lees. The blend marries in this anaerobic environment for six additional months further enhancing the terroir-driven minerality of the Brown Ranch Chardonnay site.