



CARMEL ROAD

2006 CHARDONNAY

ARROYO SECO "CLARK RANCH"

Carmel Road Winery is located in the heart of Monterey County where the air is crisp and the tempo is relaxed and measured. Most mornings our vineyards are shrouded in fog. Most afternoons a brisk Pacific Ocean wind blows southward along the ridge tops and benchlands of the Salinas Valley delivering fresh, cool maritime air. For years our region was considered too cold and windy to grow world-class grapes. Today, Monterey boasts some of the most highly-acclaimed AVAs in all of California.

OUR VINEYARDS

The Clark Ranch is sheltered in the late afternoon shadows of the Santa Lucia Mountains. Most of this 1100-acre vineyard is planted to Chardonnay. Each year we produce a limited bottling from select blocks of our most prized Rued and Dijon clones, which thrive in the decomposed granite soils. These remarkable blocks on the north side and center of the vineyard consistently yield our most focused and compelling Chardonnay.

WINEMAKING

To capture the full character of the Rued and Dijon clones we utilize a number of hands-on techniques including: whole-cluster pressing, 100% barrel fermentation using native and cultured yeast strains, weekly lees stirring, French oak aging, no fining or filtration, and malolactic fermentation which adds creamy vanilla and toast. Our 2006 Chardonnay shows the distinctive imprint of both terroir and vintage displaying mineral, pear, tangerine, baked apple, lily and gardenia flavors, with roasted hazelnuts in the finish. A savory, Burgundian-styled wine with an opulent texture and a bracing, firmly-held framework.

TECHNICAL DATA

COMPOSITION:	100% CHARDONNAY
VINEYARD SOURCE:	100% CLARK RANCH VINEYARD
APPELLATION:	ARROYO SECO
CLONES:	96, RUED, 4
BARREL AGING:	9 MONTHS IN FRENCH OAK (43% NEW)
ALCOHOL:	14.5%
PH:	3.53
TOTAL ACIDITY:	0.67 G/100ML
BOTTLING DATE:	SEPTEMBER 2007
RELEASE DATE:	JANUARY 2008