



# Freestone

## 2006 Fogdog Chardonnay

### Winemaking Data

**Harvest dates:** Sept. 28th – Oct. 15th 2006.

**Blend & grape sources:** 30% estate-grown Freestone Chardonnay; 70% Chardonnay from independent growers.

**Aging regime:** 12 months in French oak barrels (60% new and 40% one- to two-years-old) before bottling in February, 2008.

**Coopers:** Francois Frères, Remond, Chassin, Damy and Rousseau.

### Winemaker's Notes

The 2006 Fogdog Chardonnay is a beautiful representation of Sonoma Coast fruit with its lean, crisp, focused aromas of honeysuckle, lemon zest and apricot. Once on the palate, this wine offers striking acidity, followed by pure, flinty, coastal Chardonnay flavors that excite both the taste buds and the imagination!



### The Growing Season

The cool, late ripening growing season of 2006 finished persuasively with near perfect maturity levels. This came as a huge relief as the Sonoma Coast received over nine feet of rain! The wet soil conditions slowed initial vine growth but had less impact on fruit set, which occurred in early June. Following a brief heat spell at the end of July – our first real and much needed heat of the season – veraison began; further crop reduction in the form of green harvesting helped mitigate the late start and long-range weather concerns. This maneuver proved critical as August and September temperatures were significantly below normal.

Although slight rainfall occurred on the 4th and 5th of October, it was with great relief that warm, dry and windy conditions materialized for the balance of the month, bringing the fruit to favorable maturity. The long, cool growing season provided higher acid content, thicker skins, more fragrance and flavor, and exceptional varietal transparency.