



# Freestone

## 2006 Ovation Chardonnay

### Winemaking Data

**Harvest dates:** September 28 – October 15, 2006

**Blend & grape sources:** Estate-grown Chardonnay from Freestone Vineyards and independent Sonoma Coast growers.

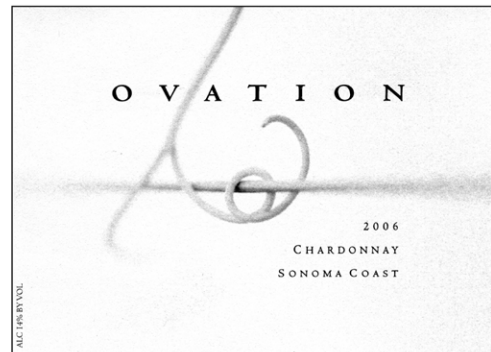
**Aging regime:** 12-15 months in French oak barrels (70% new, 30% one- to two-years-old) before bottling in February 2008.

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

### Winemaker's Notes

We are pleased to announce that 2006 signifies the return of Ovation Chardonnay, last produced in 2004 from Napa/Carneros District fruit and now harvested from the Sonoma Coast. With the establishment of our Freestone vineyards in western Sonoma County, we have revived the Ovation label to indicate a Chardonnay sourced from both growers and estate fruit grown in this highly regarded coastal region, where cool climate varieties thrive.

The Sonoma Coast Ovation Chardonnay is similar in style to the classic Ovation but differs in structure and ripeness. This wine has a concentrated core of lemon, fig and cream, with natural acidity and minerality that give it great strength and persistence. This wine was produced by 100% native fermentation with a focus on working the lees in barrel in order to elevate and enhance the mid-palate. The result is a naturally made wine that is unfiltered, unfiltered and an expression of the region's characteristic minerality and spice.



### 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 season was incredibly wet with the Sonoma coast receiving over 9 feet of rain! The wet soil conditions slowed initial vine growth considerably 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 4 and 5 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.