

oakville ranch napa valley 2006 chardonnay

pure chardonnay flavors – crisp, natural acidity, and the ranch’s signature “minerality” are framed with a dash of nicely integrated oak. bright and vibrant now, additional cellar time will certainly prove rewarding.

listen...savor...and enjoy...

Paul Simon, “50 Ways to Leave Your Lover” Mary Miner, Owner

Michael Bublé, “Summer Wind” Ashley Heisey, Winemaker

Arcade Fire, “Rebellion” Paula Kornell, General Manager

appellation	100% napa valley, oakville 100% oakville ranch – 100% vista block
varietal	100% chardonnay
harvest date	september 30 – october 3, 2006
fermentation	18 days
barrel aging	11 months in french oak barrels, 70% new batonage during first 8 months
bottling date	september 4, 2007
analysis	14.8% alcohol 3.47 pH 0.55 TA
production	530 cases, plus 30 cases magnums

located on a sloping plateau that rises to 1,400 feet above the silverado trail on the east side of the napa valley, oakville ranch was one of the oakville appellation’s pioneering vineyards. since then, several other highly regarded and prestigious wineries have become neighbors, drawn to this hillside for its powerful, signature-red volcanic soils. in 1989, when Bob and Mary Miner purchased the 350-acre ranch, 55 acres of vineyards were planted to chardonnay and bordeaux varietals – cabernet sauvignon, merlot, cabernet franc.

through the years, the vineyards have been meticulously tended. additional small vineyard enclaves have been developed as certain sites have revealed their promise. the shallow and miserly rocky soils slowly release their spartan nutrients, naturally limiting the grape crop to an intense few bunches per vine.

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