

2006 BREGGO CELLARS
ANDERSON VALLEY
SAVOY VINEYARD
CHARDONNAY

RELEASE DATE	December 1, 2007
HARVEST	October 18-20, 2006 at 22.5° Brix
GRAPE SOURCE	Savoy Vineyards near Philo in the Anderson Valley Appellation A blend of Wente and Prosser clones
CASES PRODUCED	440 cases (20 barrels) Produced and Bottled at the Winery
PRIMARY FERMENTATION	100% Barrel Fermented with weekly stirring until June 1, 2007
AGING	10 months – 60 gallon (225L) French oak barrels – 50% new Coopers – Claude Gillet, Francoise Freres, and Cadus
TECHNICAL NOTES	Bottled without fining on September 6, 2007 Alcohol: 14.1% pH: 3.30 Total Acid: 6.3 g/L
THE VINTAGE	“The 2006 harvest registered as the largest in Anderson Valley history. After a modest crop in 2005, the vines had stored some extra energy. A perfect bloom and fruit set in the spring, some unusual heat in July and August, and eager vines led to rambunctious vigor. In winemaking, vigor and concentration tend to work in opposition. We sought concentration. Nature offered abundance. In the end, the Breggo winemaking team achieved balance — elegant wines of power.”
WINEMAKER’S COMMENTS	“A constantly evolving nose makes this wine difficult to pin down. First aromas of Granny Smith apples and lemon zest mingle with rich smoky toast and then hints of flint and quince appear, only to evolve into the sweet smell of orange blossom and fresh hay. The texture is rich—an oily viscosity coats the mouth, but the clear acidity lifts the palate leaving a long bright finish.”

—Ryan Hodgins