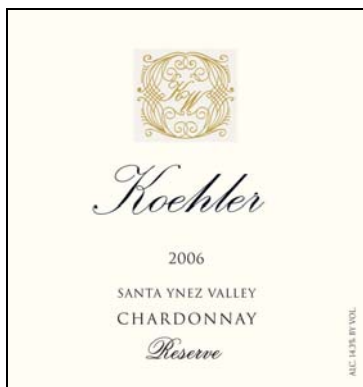




Koehler



Appellation

Santa Ynez Valley

Vineyard

100% Estate

Composition

100% Chardonnay
Harvested Sep 27, 2006

Fermentation

100% Barrel Fermented

Aging

11 months *sur-lies*.
100% in new French Oak.
100% Malolactic
Fermentation

Technical

24.5° Brix at Harvest
14.3% Alcohol
0.64 g/100ml TA
3.48 pH

Production

220 cases
Bottled Aug 28, 2007
Released Oct 1, 2008

2006 Chardonnay Reserve, Santa Ynez Valley

Growing Season and Harvest

The fruit for this wine came from our hillside Chardonnay block on the Koehler Estate. The 2006 year saw a reduction in yield due to lower rainfall, but higher quality fruit with good extraction. This fruit was harvested at the ideal time to craft a rich, robust Chardonnay in the Burgundian style.

Winemaking

100% of this wine was barrel fermented and aged *sur-lies* for eleven months in new French Oak barrels. Our Reserve Chardonnay also undergoes full Malolactic Fermentation and no filtration.

Tasting Notes

Filled with aromas of toasted almonds and lemon custard, the 2006 Koehler Chardonnay reserve is our winemaker's finest. Notes of sweet cream and oak on the nose are balanced with bright acidity and elegant butterscotch flavors. Pair this wine with a Seafood Paella or Grilled Polenta. Drink now through 2011.

The Koehler Estate

Koehler Winery evolved from the 1997 purchase of a property with vines up to 30 years old. At that time, all of the fruit grown on the estate was being sold to other producers. The vision of the Koehler family was to instead make their own premium wines from it at affordable prices. Sixty-seven acres are planted to Cabernet Sauvignon, Chardonnay, Grenache, Riesling, Sangiovese, Sauvignon Blanc, Syrah, Mourvedre and Viognier. The micro-climatic diversity on the 100-acre estate results in a superb quality of fruit. The 30-year old vines are recognized as among the best in the Santa Ynez Valley and surrounding area.