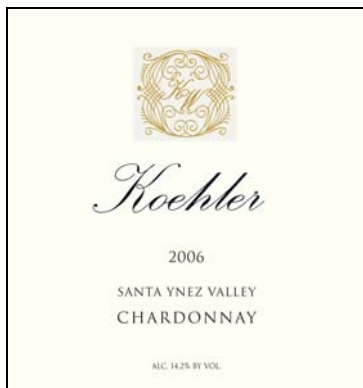




Koehler



Appellation

Santa Ynez Valley

Vineyard

100% Estate

Composition

100% Chardonnay
Harvested Sep 30, 2006

Fermentation

50% in Stainless Steel
50% in 1-3yr old Oak

Aging

10% in new, 90% in 1-3yr
old, French Oak barrels

Technical

23.5° Brix at Harvest
14.2% Alcohol
0.65 g/100ml TA
3.53 pH

Production

1,070 cases
Bottled June 21, 2007
Released Apr 1, 2008

2006 Chardonnay, Santa Ynez Valley

Growing Season and Harvest

All of the fruit for this wine came from the Koehler Estate. The 2006 year saw a reduction in yield due to lower rainfall, but higher quality fruit exhibiting a more intense concentration of flavors. This fruit was picked at the best time to produce a crisp, Chablis style wine.

Winemaking

50% of this wine was stainless steel fermented and 50% was fermented in one to three year old French oak barrels. Aging for 6 months was 10% in new and 90% in 1-3 yr old French oak barrels.

Tasting Notes

A straightforward wine with a strong focus on fruit expression. Full-bodied and well balanced with a slight oak impression on the nose and on the palate. With mild aromas of fruit and floral aspects, this food-friendly wine provides a vibrant freshness that is crisp, clean, and refreshing. Perfect for summer drinking and easy to pair with a variety of foods.

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.