



Harvest Date:	Oct. 10 - 24 2006
Clones:	Wente, Robert Young, 4
Bottling Date:	Mar. 5 - 8, 2007
Production:	2864 cases
Alcohol by Volume:	14.4%
Total Acidity:	7.4g/L
pH:	3.47

### 2006 ORO DE PLATA CHARDONNAY

In Spanish, Oro De Plata means “silver from gold”. At Keller Estate, the name refers to our stainless steel fermented Chardonnay, crafted to highlight the flavors of the grape, yet without the characteristics of oak so often found in California Chardonnays. A Chardonnay with a Burgundian flair, this wine shares the minerality found in Chablis, but with brighter, richer, more floral characteristics.

The inspiration for this wine came out of the desire to produce a floral, aromatic wine with bright acidity. Fermented in stainless steel tanks to dryness, the wine then spent four months in neutral barrels. This process rounds out the wine, giving it texture and smoothing out the edges, without imparting any oak flavors.

First produced in 2003, this wine has rapidly gained popularity in the marketplace as consumers have come to appreciate its incredible versatility with food. Salty foods such as olives and goat cheese are a natural compliment. Asian Fusion food pairs clean, fresh flavors with the spicy elements of the wine. Simple preparations like lightly dressed salad and grilled fish and chicken are elevated by the bright acidity and high-toned aromatics, yet the wine is equally delicious with spicy foods such as southwestern pork loin with black beans.

You won't find any oak, vanilla or buttery characteristics here. Instead, what you have is a pure expression of Chardonnay fruit. Cold, stainless steel fermentation and lack of malolactic fermentation allow exotic aromas of peach flowers, lime zest and guava to come through along with pear and mineral notes. There is intense, rich sweet fruit impression on the palette, even though the wine is quite dry. The ample, bright acidity keeps the wine fresh and buoyant, and the finish long.

*Michael McNeill - Winemaker*