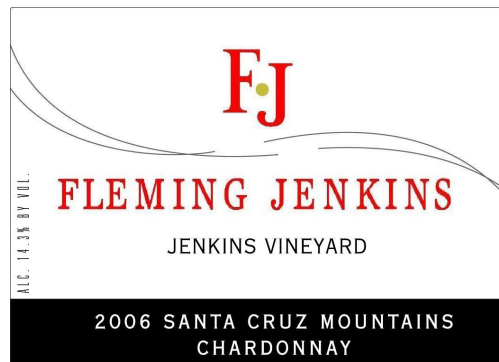




2006 SANTA CRUZ MOUNTAINS CHARDONNAY, JENKINS VINEYARD



The fruit for this wine was grown in our home vineyard, resting at 1,400 feet in the foothills of California's Santa Cruz Mountains above Los Gatos. Planted in 1999, there are approximately 650 vines on this sloping one-acre vineyard site that produced just over three tons of fruit for the 2006 harvest. The grapes were hand harvested early in the morning and transported directly to the winery in small picking lugs. They were then immediately whole cluster pressed and fermented and aged in French oak barrels.

"Our Chardonnay starts with aromas of honeydew melon, pear, cinnamon and vanilla. Once tasted, rich flavors of peach, green apple and tropical fruit come through and lead into a crisp lemon drop and mineral finish." – Greg Jenkins, Winemaker

Two Hundred & Seven Cases Produced

Bottling Date: July 20th, 2007

Dijon Clone 76 on 110R Rootstock

100% Chardonnay; 100% 2006 Vintage; 100% Santa Cruz Mountains

Barrel Regime: 100% French Oak (35% new Oak)

pH: 3.62

TA: 5.6 g/L

Alc. 14.3 % By Vol.

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