

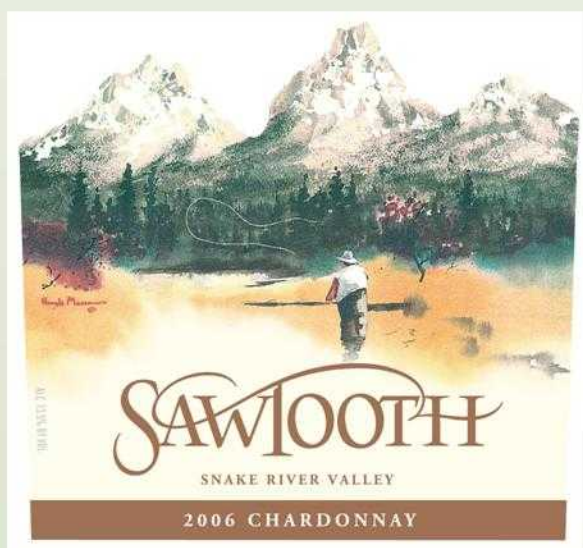
SAWTOOTH

2006

Chardonnay

Tasting Notes

The Chardonnay produced from our estate vineyards have consistently had intense aromas of ripe pineapple, tropical fruits and vanilla. This vintage does not disappoint; the aromas are rich and fruity leading into exploding fruit in the mouth and a touch of touch with crisp acidity and a clean finish.



Vineyard:

Sawtooth Vineyard

AVA:

Snake River Valley

Fermentation:

We ferment 75% barrel to achieve nice richness and vanilla flavors in the mouth and then blend with 25% tank fermented Chardonnay to get bright fruit flavors. A very approachable, pleasant Chardonnay.

Blend:

100% Chardonnay

Cases Produced:

3,100

Release Date:

August 1, 2008

Statistics:

Alcohol: 13.7%

TA: .68

PH: 3.50

For More information: Contact Ken McCabe / President / Sales / Marketing
1910 Fairview Ave E. Suite 500—Seattle, WA 98102 **Phone:** 206-728-9063 x209

Email: kenm@sawtoothwinery.com— www.sawtoothwinery.com