

2006

House Creek
Chardonnay



Our single vineyard wines are produced exclusively from grapes grown on our estate vineyard at the base of Mount St. Helena in the pristine Knights Valley appellation, where Sonoma and Napa counties meet. We strive to make hand crafted wines that are true to the terroir with great ageability. We hand pick and hand sort the fruit in the vineyard, and we press each varietal and clone separately. During blend trials, we taste each barrel individually and in multiple combinations together before we select only the best barrels to be included in our final blends. As a result, no two vintages, no two wines are the same.

appellation

Knights Valley

harvest date

September 27

soil

Alluvium: gravel, sand, clay

production

485 Cases

blend

80% Old Wente
20% Dijon

oak

French Oak, 20% new
Aged: 10 months

vineyard notes

Our estate vineyard sits at 510 feet above sea level. Our vineyard soil is deep, well draining alluvium, consisting of gravel, sand and clay. Because of the excellent drainage, the roots must grow deep to seek water, so our crop yields are lower and berries are smaller with greater flavor concentration. The alluvial soil also provides the mineral component that gives our wines added complexity. Our beautiful, gnarled +30-year-old Old Wente vines produce a minimal number of clusters per vine. This translates into great minerality in our finished Chardonnay.

tasting notes

Perfumed honeysuckle, citrus and white flowers on the nose. Silky texture, honey and lemon curd on the palate. This wine is still very much alive and in evolution.

vintage notes

The growing season got off to slow start with late spring rains delaying bud break, but the vineyards caught up after the midsummer heat wave. The long, cool autumn, extended hang time and late harvest allowed the clusters to ripen slowly and develop full concentration of flavors in the berries.

for inquiries

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