

# Chambourcin Seven Valleys



**Vintage:** 2006

**Size of Lot:** 162 cases

**Components:** 100% Chambourcin from the Seven Valleys Vineyard.

**Date Picked, Processed:** October 11, 2006

**Characteristics of Vintage:** 2006 had a split personality. On one hand the extremely dry spring caused very small berries and chlorosis in vine leaves. On the other hand, mid-season inundated us with ten days of rain that saturated the ground 100%. During the early harvest, except in a couple of Chardonnay and Pinot Noir vineyards, flavors were diluted and picking was a long slow process. So we decided to wait it out. Until the ground was dry, berries tasted lush and ripe, and seeds went from green to brown. We were paid off by an outstanding end-of-the-season comeback that delivered Merlot, Cabernet Franc, Chambourcin and Cabernet Sauvignon we thought we might have to die for.

**Fermentation Temperature:** 72° F

**Residual Sugar:** 0.1%

**Total Acidity:** 0.67%

**Alcohol:** 13.5%

**pH:** 3.59

**Finishing:** 14 months in Pennsylvania Oak, 100% malolactic fermentation.

**Winemaker Notes:** *Pretty jammy red and black fruit nose backed by something intriguingly foresty. In the mouth this baby is jamming right up front with cooked blackberry and vanilla in a smooth medium body, some cola and just when you thought it was all over the medium intense tannins in the finish are washed with a perfume of strawberry and orange. Overall, I'd say this wine is about to enter an irresistible peak plateau for the next couple of years.*

CHADDSFORD WINERY