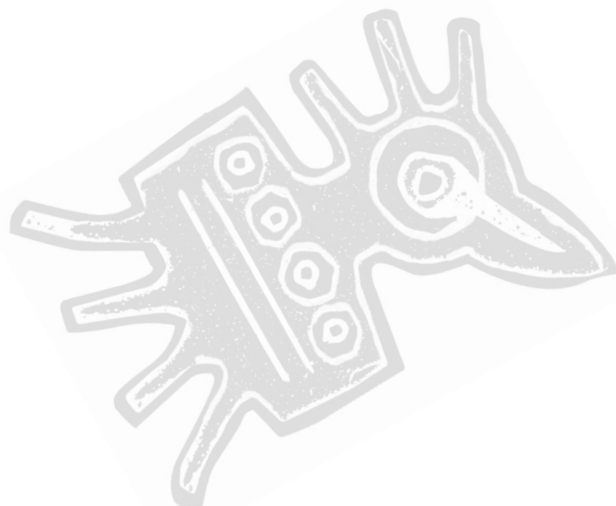


# BENTEVEO

## CHARDONNAY



<b>Varietal Composition</b>	100% chardonnay
<b>Vintage</b>	2006
<b>Harvest</b>	March 26; hand-harvested
<b>Appellation</b>	Mendoza, Argentina Vineyards in Perdriel
<b>Climate</b>	Semi-desert; 2,500 feet average altitude
<b>Growing Season</b>	Despite snow and higher than normal precipitation in late spring, the 2006 growing season was warm and dry overall. Summer temperatures were moderate and even. The result was fruit of even higher quality and greater concentration than that of the outstanding 2005 vintage.
<b>Yield</b>	2.8 tons/acre
<b>Press</b>	Whole cluster
<b>Primary Fermentation</b>	Fermented with selected and native yeasts
<b>Secondary Fermentation</b>	Native malolactic fermentation in barrel; 2 months to completion
<b>Aging</b>	Combination of barrel & stainless steel tank aging (30%/70%) 6 months in French and American oak barrels; 36% new
<b>Tasting Notes</b>	A golden hue carries aromas of white peach and honey to introduce a rich, opulently textured chardonnay. The palate is bursting with ripe, tropical flavors layered with notes of yeasty bread and citrus. Crisp acidity and a touch of oak accent a lingering finish. Alcohol 14.8%