



2006  
CALIFORNIA CHARDONNAY

(trāce) surviving sign or evidence  
of the former existence, influence,  
or action of some agent or event.

23 Brix at harvest on 9-10-06

pH = 3.76    T.A. = 0.51    Alc. = 13.4%  
RS = 0        0% Malo

Fermented in Stainless for 20 days @ 55° F  
No oak or malo used in the Trace Chard program.

Tracy Hills, Mt. Oso Vineyard

Gabby, gushing and gracious, our Chardonnay is the only date you need to bring to dinner. Fragrances of citrus, pineapple and pear will envelop your senses as clean and crisp flavors trace across your palate. Enjoy with light dishes, your favorite soft cheese or just chilled with friends.

Suggested Retail = \$

Grown, Produced and Bottled by:  
Trace Wines Nice, CA 95464  
[www.tracewines.com](http://www.tracewines.com)

