



VINEYARDS

The parts for the 2006 AutoMoto Chardonnay came from plants in the Central Coast (Monterey, San Benito and Santa Barbara counties), North Coast (Mendocino and Lake counties) and Sacramento Delta (Clarksburg) regions of California. These cool-climate grape manufacturing centers provided the raw materials with which AutoMoto driver and chief mechanic Melissa Bates crafted this sleek, stylish Chardonnay.

WINEMAKING

We ignited the fermentation of this juicy model primarily in stainless steel tanks, while other components were assembled in barrel, went through malolactic fermentation and mingled with their yeast lees, all fueling this Chardonnay's rich, creamy flavors.

WINEMAKER'S NOTES BY MELISSA "THE DRIVER" BATES

"The roomy interior of this classic cruiser is redolent of baked apples, vanilla, coconut and bread toast. Round and creamy on the medium-bodied chassis, its rich, lively, apple and lime flavors are turbo-charged by bright acidity. Enjoy this cherry Chardonnay with your favorite drive-in, take-out or eat-in dishes, especially seafood, poultry and grilled veggies."

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VARIETAL	100% Chardonnay
APPELLATION	California
GROWING REGIONS	Central Coast (Monterey, San Benito, Santa Barbara counties) North Coast (Mendocino, Lake counties), Sacramento Delta (Clarksburg)

FERMENTATION	Primarily stainless steel with 30% malolactic
AGING	Stainless steel
ALCOHOL	13.5%
TOTAL ACIDITY	0.66 g/100 ml
PH	3.5