

**Schug Carneros Estate Winery****2006 Chardonnay
(Sonoma Coast)**

Do you love white peaches? I do. Can't get enough of them in the summer – they are the epitome of all that is right with California, despite her faults. If you enjoy Chardonnay that eschews the use of new oak and instead puts the fruit on center stage, naked and unabashed, this is your glass of pleasure. The **2006 Schug Carneros Estate Chardonnay**

comes from the Sonoma Coast appellation, which includes only the cooler portions of Sonoma County that are ideal for growing Chardonnay, including Carneros, southern Sonoma Valley, and the fog-influence microclimates of western Sonoma County. It was 20 percent oak cask fermented and 80 percent cold-fermented in stainless steel tanks. It was then 20 percent aged "sur-lie" for 5 months in 300 to 600 gallon neutral oak casks. This is old world winemaking from a very old world name in California wine history.

This lithe Chardonnay has a wonderful hint of citrus on the nose. It is really easy to drink, beautifully crisp and refreshing in the mouth, and sleek and juicy on the finish. You just get peaches and nectarines forever. I swear I dribbled it on my chin, just like biting into the ripest, most wonderful pure essence of summer peach. A great way to keep summer flowing in your house.

Reviewed August 23, 2007 by [Laura Ness](#).

THE WINE

Winery: [Schug Carneros Estate Winery](#)

Vintage: 2006

Wine: Chardonnay

Appellation: [Sonoma Coast](#)

Grape: Chardonnay

Price: \$22.00

THE REVIEWER**Laura Ness**

A wine writer and wine judge for major publications and competitions around the country, Laura Ness likens wine to the experience of music. She is always looking for that ubiquitous marriage of rhythm, melody, and flawless execution. What is good music? You know it when you get lost in it. What is good wine? It is music in your mouth.