

*Kestrel Vintners*

## 2006 Late Harvest Chardonnay

### Vintage

In 2006 we experienced a hard freeze on Halloween night. The canopy was lost and just the limp golden fruit remained on the vines to be dehydrated, by the winter sun and wind. We harvested the fruit, two and a half weeks later, on the 16th and 17th of November.

### Grapes

Forty-three percent of the Chardonnay harvested for the Late Harvest Chardonnay came from our Old Vine Chardonnay blocks, which are the Wente Clone. These are the oldest Chardonnay vines in Washington. The other fifty-seven percent came from a newer planting of Chardonnay, that we propagated by taking cuttings from the old vines. At the time we harvested the grapes they had become quite desiccated, and Botrytis had formed in some of the clusters. After pressing, the juice was 38 Brix, perfect for very late harvest wine.

### Winemaking

We hand harvested the delicate fruit into lugs and dumped them directly into the press. Once we had the sweet syrupy liquid in the tank we choose Epernay II, a yeast strain known for its ability to ferment very sweet musts, and started the long cool fermentation process. The cool fermentation preserves aromatics associated with Late Harvest and Botrytised wines. The resulting wine finished with an alcohol of 11% and residual sugar of 19.7%.

### Winemaker's Notes

This wine is literally bursting with clean fruit flavors such as; mandarin orange, lychees, peach, apricots, honey, pineapple, golden raisins, and honeysuckle. On the palate the wine is full bodied and balanced, the finish lingers for minutes on your palate. A showstopper, this wine would be ideally served with fresh fruits, fruit desserts, or select cheeses.



*An enticing bouquet of mandarin orange, lychee, peach, apricots, honey, pineapple and golden raisins.*

PH: 3.42      T.A.: 6.90g/liter      Alcohol: 11.0%      Residual Sugar: 19.37%

Harvest Brix: 38

Blend: 100% Chardonnay

Vineyard Source: Kestrel View Estate, 43 % old vines, 57% new plantings

Cases produced: 1051

Release Date: Fall 2007

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# Gingersnap Pear Tart

## INGREDIENTS

- 1 cup gingersnap crumbs
  - 2 tablespoons butter
- 2 (8 ounce) packages cream cheese
  - 1/3 plus 1/4 cup sugar, *divided*
  - 2 teaspoons all-purpose flour
    - 1 teaspoon vanilla extract
    - 2 eggs, lightly beaten
- 2 large ripe pears, peeled and thinly sliced
- 1/2 teaspoon ground cinnamon

## DIRECTIONS

- In a bowl, combine cookie crumbs and butter. Press onto the bottom and 1/2 in. up the sides of a 9-in. springform pan coated with non-stick cooking spray. Bake at 350 degrees F for 5-8 minutes or until set. Cool on a wire rack.
- In a mixing bowl, beat cream cheese until smooth. Beat in 1/3 cup sugar, flour and vanilla. Add eggs; beat on low speed just until combined. Pour into crust. Combine pears, cinnamon and remaining sugar; arrange pear slices over cream cheese mixture. Place pan on a baking sheet. Bake at 350 degrees F for 30-40 minutes or until almost set. Immediately run a knife around edge of pan to loosen; cool on a wire rack for 1 hour. Refrigerate for at least 2 hours.

Pair with Kestrel Vintners 2006 Late Harvest Chardonnay...

A delightful treat!