

# CARTE BLANCHE



## 2010 Chardonnay Sonoma Coast

AVA:	Sonoma Coast
Varietal:	100% Chardonnay
Vineyards:	Nobles Ranch & Lone Oaks
Clone	Old Wente (18+ years old)
Soil:	Gold Ridge typical from the Russian River area.
Micro-climate:	Nobles Ranch: Mountain climate with strong Pacific Ocean influence (cooler afternoons) Lone Oaks: Long Fog in the mornings and sunny and warm afternoons typical of the Russian River area.
Components:	80% Nobles Ranch, 20% Lone Oaks
Alcohol %:	14.2%
Vineyard yields:	2.6 tons per acre
Fermentation:	At the natural temperature of the caves (63 F)
Barrel Aging:	15 months
Cooperage:	Gauthier Frères, Francois Frères, Louis Latour
Malolactic ferm.:	100% Malo for complexity, roundness and stability
Tasting Note:	A bright nose of pears, grapefruit and baked pie crust provide a foundation to higher notes of Magnolia flower and a hint of gunpowder. The palate is fresh and focused, evenly balanced by ripe tannins and prominent structure. Flavors of custard are accentuated by William pear, lychee, Meyer lemon and oyster shell lingers.
Cases:	300 Cases Produced.
Retail:	\$75

Hand-picked, small lugs hauled with refrigerated truck, cluster by cluster sorting, gravity fed to the bladder press. French oak barrel fermented and aged with weekly stirring. Up-bringing in barrels for 15 months.