

CARTE BLANCHE



2012 Chardonnay Sonoma Coast

AVA: Sonoma Coast

VARIETAL: 100% Chardonnay

VINEYARDS: Nobles Ranch & Lone Oak Vineyards

CLONE: Old Wente (20+ years old)

SOIL: Gold Ridge

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.

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: The 2012 Chardonnay is full of bright fruit and savory notes. Lychee, Bosc Pear, fresh lemon curd and oyster shell mingle on the nose. The palate entry is defined and focused, showing silky tannins that highlight piecrust, Meyer lemon, brioche and crème brulee, while the broad mid-palate leads to a clean and persistent finish.

CASES: 350 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.