

# CARTE BLANCHE



## 2008 Sonoma Coast Chardonnay

AVA: Sonoma Coast

VARIETAL: 100% Chardonnay

VINEYARDS: Lone Oaks & Nobles Ranch

CLONE: Old Wente (17+ years old)

SOIL: Gold Ridge typical from the Russian River area.

MICRO-CLIMATE: Lone Oaks: Long fog in the mornings and sunny and warm afternoons typical of the Russian River area. Nobles Ranch: Mountain climate with strong Pacific Ocean influence (cooler afternoons)

COMPONENTS: 50% Lone Oaks, 50% Nobles Ranch

ALCOHOL %: 14.2% (Actual alcohol. Labels were printed prior to final blend)

VINEYARD YIELDS: 2.75 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 nose of meyer lemon, rich custard in fresh pastry crust, and pear are underlined by notes of pineapple. Full on the palate, the acidity holds a delicate balance, while flavors of lemon custard, marzipan, and fresh pie crust shine alongside William pear, mirabelle-yellow plum and lychee.

CASES: 300 Cases Produced.

RETAIL: \$75/bottle

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.