

CARTE BLANCHE



2011 Chardonnay Sonoma Coast

AVA: Sonoma Coast

VARIETAL: 100% Chardonnay

VINEYARDS: Nobles Ranch & Lone Oaks

CLONE: Old Wente (17+ 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.

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: One of the favorites in our portfolio, a bright nose of pear, baked pie crust, and a touch of red grapefruit provide a foundation to floral notes of Magnolia flower. The palate is fresh and focused, evenly balanced with prominent structure, showcasing a core of custard, William pear, Meyer lemon and oyster shell lingers in the lengthy finish.

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.