

CARTE BLANCHE



2018 Chardonnay, UV Vineyard, Sonoma Coast

AVA:	Sonoma Coast
Varietal:	100% Chardonnay
Vineyard:	UV Vineyard (Ulises Valdez, Vineyard Owner & Farmer)
Clone	75% Old Wente (20+ years old), 25% Robert Young
Soil:	Gold Ridge, Sebastopol Clays
Micro-climate:	Located six miles from the ocean, strong Pacific influence mixed with warm days on a south facing slope.
Alcohol %:	14.2%
Vineyard yields:	2.6 tons per acre
Barrel Aging:	18 months. Barrel Fermentation. 50% new oak, 100% French Burgundian.
Cooperage:	Damy, Francois Frères
Fermentation:	100% Malolactic fermentation
Tasting Note:	The 2018 UV Vineyard Chardonnay lures you in with a seductive nose of roasted hazelnut, brioche, lemon curd, Asian pear, white lily and baked pastry crust. An ultra-silky entry, a beam of acidity carries through to the finish. Plush and broad, this wine shows layers of white flowers, lemon curd, pastry flour, toasted hazelnut and honey on an everlasting finish.
Cases:	200 Cases Produced.
Reviews:	Jeb Dunnuck 96 / 100, Wine Advocate 94 / 100