

# CARTE BLANCHE



2019 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 2019 UV Vineyard Chardonnay is a gorgeous, intense, racy wine of great purity. The nose is layered with lemon curd, lemon zest, orange blossom, Asian pear, oyster shell, and raw almond. On the palate, the wine is ample, yet with great tension and drive, with acidity lifting flavors of lemon curd, hazelnut, fresh pear, and pastry flour with just a hint of fresh sage.
Cases:	375 Cases Produced.
Reviews:	TBD