

CARTE BLANCHE



2017 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 2017 UV Vineyard Chardonnay leaps from the glass with an alluring nose of lemon curd, brioche, citrus blossom, crushed oyster shell, and dried thyme as a powerful introduction. The palate is focused with bright acidity on entry, leading to a broad palate casting a plethora of flavors ranging from Bartlett pear and lemon curd, brioche, pastry flour, and notes of crushed rock, all flowing to a mile-long finish. 200 cases produced.
Cases:	200 Cases Produced.
Reviews:	Jeb Dunnuck 96 / 100, Wine Advocate 94 / 100