

CARTE BLANCHE



2022 Chardonnay, UV Vineyard

AVA:	Sonoma Coast
Varietal:	100% Chardonnay
Vineyard:	UV Vineyard (Ulises Valdez, Vineyard Owner & Farmer)
Clone	Old Wente (25+ years old)
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 2022 Carte Blanche UV Vineyard Chardonnay has delicate, yet complex aromas of Asian pear, blanched almond, fresh lemon curd, graham cracker, honey, and orange blossom. The palate is silky, seamless and fresh, with vibrant acidity lifting flavors of lemon bar, pear, and lily of the valley. This is a lovely, delicious wine, with aromatic depth and palate weight building with time in the glass. This is a wine to be enjoyed in the near and mid-term.
Cases:	150 Cases Produced.
Reviews:	TBD