



CARTE BLANCHE

2022

CHARDONNAY UV VINEYARD



AVA:	Sonoma Coast
COMPONENTS:	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.
ABV:	14.2%
YIELD:	2.6 tons per acre average
BARREL AGING:	18 months. Barrel Fermentation. 50% new oak, 100% French Burgundian
COOPERAGE:	Damy, Francois Frères
FERMENTATION:	100% Malolactic fermentation
TASTING NOTE:	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.
REVIEWS:	TBD
CASES:	150 cases produced