

# CARTE BLANCHE



## 2009 Chardonnay Sonoma Coast

AVA:	Sonoma Coast
Varietal:	100% Chardonnay
Vineyards:	Nobles Ranch & Lone Oaks
Clone	Old Wente (17+ years old)
Soil:	Gold Ridge typical from the Russian River area.
Micro-climate:	Lone Oaks: Long Fog in the mornings and sunny and warm afternoons typical of the Russian River area. Nobles Ranch: Mountain climate with strong Pacific Ocean influence (cooler afternoons)
Components:	80% Nobles Ranch, 20% Lone Oaks
Alcohol %:	14.2% (Actual alcohol. Labels were printed prior to final blend)
Vineyard yields:	2.75 tons per acre
Fermentation:	At the natural temperature of the caves (63 F)
Barrel Aging:	15 months
Cooperage:	Gauthier Frères, Francois Frères, Louis Latour
Malolactic ferm.:	100% Malo for complexity, roundness and stability
Tasting Note:	A broad and bright nose of pears and baked pie crust provide a foundation to higher notes of Magnolia flower and a hint of gunpowder. The palate is fresh and focused, evenly balanced by ripe tannins and prominent structure. Flavors of custard and pie crust are accentuated by William pear, lychee and Meyer lemon.
Cases:	300 Cases Produced.