

# CARTE BLANCHE



2016 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:	A layered nose of brioche, citrus blossom, oyster shell, and quince come together in a bright and inviting introduction. The palate is focused with bright acidity and medium to full bodied, showing plenty of length and notes of crushed rock, brioche, Bartlett pear and lemon curd along the way.
Cases:	200 Cases Produced.
Reviews:	Jeb Dunnuck: 96