## CARTE BLANCHE



## 2020 Chardonnay, UV Vineyard, Sonoma Coast

AVA:	Sonoma Coast
Varietal:	100% Chardonnay
Vineyard:	UV Vineyard (Ulises Valdez, Vineyard Owner & Farmer)
Clone	Old Wente (20+ 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 2020 UV Vineyard Chardonnay is 100% Old Wente Chardonnay Clone in this vintage and shows off the purity of this varietal from entry to finish. The nose is highlighted with oyster shell and layered with lemon curd, lemon zest, Asian pear, and Jordan almond. On the palate, the wine is laser focused with deft balance between its fresh acidity and ample heft, lifting flavors of lemon curd, lime blossom, hazelnut, fresh pear, and pie crust. This wine could easily sneak into a high end white burgundy tasting.
Cases:	150 Cases Produced.
Reviews:	TBD