

CARTE BLANCHE



2014 Chardonnay Sonoma Coast

AVA:	Sonoma Coast
Varietal:	100% Chardonnay
Vineyards:	Nobles Ranch Vineyard
Clone	Old Wente (20+ years old)
Soil:	Gold Ridge
Micro-climate:	Nobles Ranch: Mountain climate with strong Pacific Ocean influence (cooler afternoons)
Components:	100% Chardonnay
Alcohol %:	14.2%
Vineyard yields:	2.6 tons per acre
Fermentation:	At the natural temperature of the caves (63 F)
Barrel Aging:	15 months
Cooperage:	Damy, Francois Frères
Malolactic ferm.:	100% Malo for complexity, roundness and stability
Tasting Note:	Brioche, pastry flour, and lemon curd dominate the nose, with a touch of quince and oyster shell. The silky entry glides across the palate, highlighted by lively acidity, and notes of Meyer lemon, hazelnut, piecrust and crushed oyster shell. Tightly wound, the 2014 Chardonnay needs ample time to open.
Cases:	200 Cases Produced.