

CARTE BLANCHE

NAPA VALLEY

2023
Chardonnay
UV Vineyard



AVA:	Sonoma Coast
COMPONENTS:	100% Chardonnay
VINEYARD:	UV Vineyard (Shared with Aubert and Maxem)
CLONE:	Old Wente (20+ years old vines)
SOIL:	Goldridge — Sebastopol Clays
MICRO-CLIMATE:	Located six miles from the ocean, strong Pacific influence mixed with warm days on a south-facing slope. Surrounded by a tree line that includes towering Redwoods, fragrant Eucalyptus and ancient Oaks.
ABV:	14.5%
YIELD:	2.6 tons per acre average
BARREL AGING:	18 months — 50% New French Oak
COOPERAGE:	Damy & Francois Frères
FERMENTATION:	100% Malolactic fermentation
TASTING NOTE:	Pale gold in the glass. The nose delivers peaches and apricots, with crème brûlée sweetness balanced by bright white pineapple and fig. This is UV Vineyard showing its coastal character—ripe fruit without heaviness. The palate is fleshy and low-acid, yet maintains freshness through pure fruit expression rather than sharp edges. Pear and tropical notes dominate, with that meringue texture coating the mouth. Ready to drink now, this Chardonnay prioritizes immediate pleasure over complexity. A wine for those who want their Sonoma Coast Chardonnay rich but not overdone.
TOTAL PRODUCTION:	6 Barrels — 150 Cases
RETAIL PRICE:	\$85.00



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