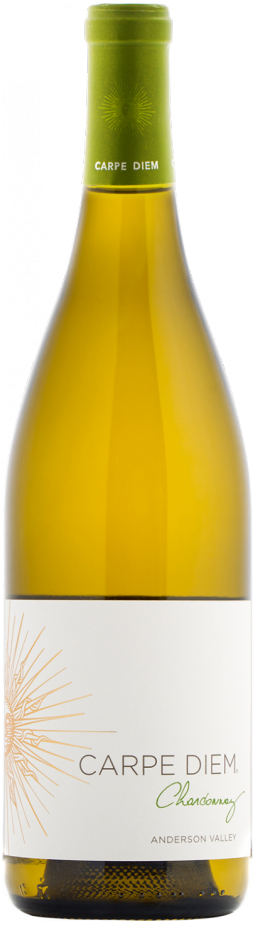
Maisons Marques & Domaines

CARPE DIEM®



Carpe Diem

Chardonnay

Anderson Valley, California, United States
Vintage: 2018

Overview

Carpe Diem Chardonnay is produced in Northern California's Anderson Valley. Over the years, this region has gained the reputation of an ideal terroir to grow Chardonnay for still wines. Grapes for the Carpe Diem Chardonnay are selected exclusively from the best vineyards in Northern California's cool Anderson Valley. This fog-shrouded region not far from Mendocino Coast and the Pacific Ocean provides ideal growing conditions for these delicate grapes.

Vinified under the meticulous supervision of Domaine Anderson's winemaker Darrin Low, Carpe Diem's philosophy is to offer the best of two worlds: the richness of California fruit and the elegance of a French wine.

Winemaking

Picked at night to conserve cool temperatures. Grapes are pressed with a combination of whole cluster/whole berry and crushed berries for pre-fermentation maceration on skins. Both Dijon and heritage clones are represented from five vineyard sites in the Anderson Valley. Naturally occurring native yeast fermented 40% in closed-top stainless steel tanks, and 60% in mostly neutral French oak barrels (François Frères and Damy). 100% natural flora malolactic fermentation completed at the end of winter. Wines were barrel-aged for a relatively brief 10 months to conserve freshness and balance oak impact. 2400 cases bottled following light filtration.

Tasting Notes

Delicate and fresh aromas of lemon and almond. Citrus and floral flavors, with phenolic grip and good acid providing structure, length and roundness. Umami finish, savory and light.

Food Pairing

This Chardonnay will pair beautifully with grilled halibut in lemon butter, roasted herb chicken, pasta alfredo, chicken tikka masala and blue cheese or Bleu d'Auvergne.

TECHNICAL INFORMATION

Varietals: 100% Chardonnay
Wine Alcohol: 13.1%
Titratable Acidity: 5.3 g/L
pH: 3.39
New Oak: 12%
Aging: 10 months in barrel
Cases Produced: 2400