Maisons Marques & Domaines

CARPE DIEM®

Carpe Diem

Chardonnay

Anderson Valley, California, United States
Vintage: 2020

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 before loading and pressing grapes whole cluster/whole berry. Dijon clones and heritage selections are represented from three vineyard sites spanning the Anderson Valley. Naturally occurring native yeast fermented in small 60-gallon French oak barrels; 9% new French oak barrels were used. A cool and slow native malolactic fermentation was completed the following spring 2020. Wines were barrel-aged for 10 months to further conserve freshness and balance oak impact before bottling the following summer.

Tasting Notes

Impressive pale-yellow, dry-straw color. Bright and fresh aromas of honeydew and ripe apple. A crisp and textured mouthfeel frame flavors of lime citrus and peach. Pleasant and juicy, soft and well-coated on the palate. Strikes a balance with crisp acidity and ripe finish.

Food Pairing

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

TECHNICAL INFORMATION

Varietals: 100% Chardonnay
Wine Alcohol: 13.4%
Titratable Acidity: 5.6 g/L
pH: 3.56
New Oak: 9%
Aging: 10 months in barrel