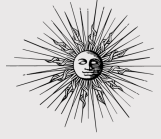


MAISONS MARQUES & DOMAINES

CARPE DIEM*



Carpe Diem

Chardonnay

Mendocino County, California, United States

Vintage: 2021

Overview

Carpe Diem Chardonnay is produced in northern California's Mendocino County, a fog-shrouded region located a stone's throw from the Pacific coast. This proximity to the ocean, combined with the abundant California sunshine, 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. Deep-End Anderson Valley grapes and select cool sites near Ukiah are at the core of the vineyard sources for the Carpe Diem Chardonnay. 90% of the wine fermented in small oak barrels and 10% fermented in stainless steel to conserve freshness. 100% native bacteria malolactic fermentation. No new oak used, 13% one-fill barrels. Aged for 10-months in cellar before bottling.

Tasting Notes

Pale-gold hue, reminiscent of dry straw. Fresh aroma notes of honeydew melon and ripe apple. On the palate: crisp, textured mouthfeel with a vibrant acidity, showcasing flavors of lime citrus and peach. Juicy character offers a soft, well-coated sensation striking a harmonious balance between crisp acidity, ripe and long finish.

Food Pairing

This Chardonnay will pair beautifully with 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: 13.6%

Titrateable Acidity: 6.2 g/L

pH: 3.37

New Oak: 9%