Maisons Marques & Domaines

CARPE DIEM®

Carpe Diem

Chardonnay

Mendocino County, California, United States
Vintage: 2023

WE	92	JS	91

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

A thoughtful blend of grapes from select Anderson Valley vineyards and an inland site near Hopland. Picked at night to capture the freshness of cool temperatures, the grapes were whole-cluster pressed to gently release juice. The must was allowed to fully oxidize during settling – a deliberate choice to stabilize color and enhance purity – before being racked clean the following morning. Fermentation took place in 60-gallon oak barrels, full malolactic fermentation and aging in the same barrels for 10 months to build texture and richness.

Tasting Notes

Medium gold-green hue. Aromas unfold in a rich, airy lift of toasted marshmallow, honey and pear with layers of warm oak, caramel and brown sugar. The palate is broad and opulent, with flavors of ripe peaches, lemon cream and roasted hazelnut. A powerful, rounded texture has both weight and vibrancy, balancing between richness and freshness. Finish is long with bright citrus and honey notes.

Food Pairing

This Chardonnay will pair beautifully with roast chicken with lemon, garlic, and thyme, tripe cream Brie, aged Gouda, Comté, and butternut squash risotto

TECHNICAL INFORMATION

Varietals: 100% Chardonnay
Wine Alcohol: 13.6%
Titratable Acidity: 5.2 g/L
pH: 3.54
New Oak: 29%
Aging: 10 months