CARPE DIEM®

CHARDONNAY 2023

Mendocino County, California

VARIETALS:
100% Chardonnay

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.

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POINTS
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Yellow apples, Meyer lemons and toasted marshmallows on the nose. The light- to medium-bodied palate balances creaminess with flavors of citrus, crushed white nuts and almond skin. Notes of savory herbs and ginger as well. A pleasant, easy-drinking, good-value wine. Drink now.

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