



CARPE DIEM®

CHARDONNAY 2020

Anderson Valley, California

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.

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 five estate vineyard sites traversing the idyllic Anderson Valley.

A cool and slow natural flora malolactic fermentation completed the following spring 2020. Wines were barrel-aged for 10 months to further conserve freshness and balance oak impact. Lightly filtered.

TASTING NOTES

Impressive pale-yellow, dry-straw color. Bright and fresh aromas of honeydew and ripe apple. A smooth mouthfeel and texture frame expressive flavors of white nectarine and grilled 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 swordfish with tomatoes, parsley, and lemon, roasted herb chicken, pasta alfredo, chicken tikka masala and blue cheese or Bleu d'Auvergne.

90
POINTS
WineSpirits

This chardonnay is apricot ripe, a broad wine that contrasts buttered toast flavors and the cool feel of tingy acidity. Golden and chewy. For a lobster roll.



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