

RED • CAR

WEST SONOMA COAST

2012 ESTATE VINEYARD

CHARDONNAY

► ELEV. 1,000 FT. / PACIFIC OCEAN 3.7 MI.

FORT ROSS - SEAVIEW

► ESTATE VINEYARD

This is the first release of Chardonnay from our Estate Vineyard in Fort Ross - Seaview. The fruit was harvested from vines planted in fractured marine sandstone that weathered over millions of years from an uplifted seabed known as the Ohlson Ranch Formation. This soil offers the same viticultural advantages as the oft-referenced Goldridge series found in the lower West Sonoma Coast elevations around Sebastopol, yet differs by including less clay and more stone than sand in its composition. It is 100% from an old Wente "clone" that was selected over the course of decades by Larry Hyde specifically for the small size of its clusters and mineral flavor profile. These differences are revealed in this distinctly unique and terroir driven Chardonnay.

► TASTE

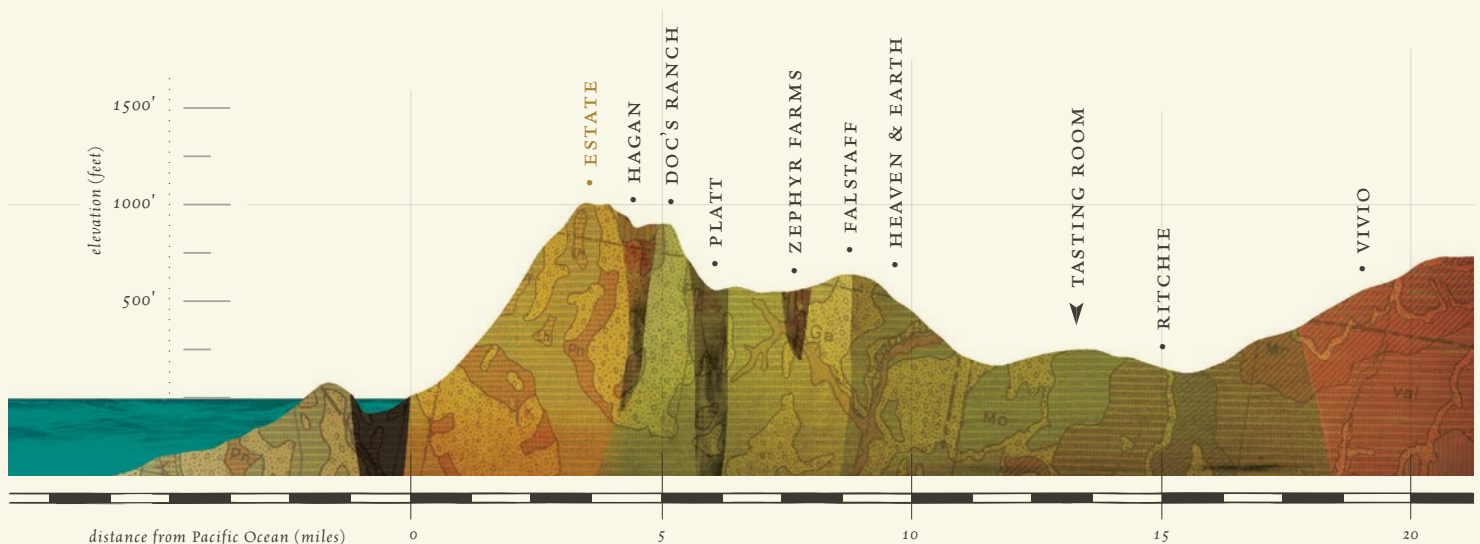
Lemon oil, wet stone, clove

► PHILOSOPHY

Red Car is focused on growing Pinot Noir, Chardonnay and Syrah in a network of cold-climate vineyards on the edge of the Pacific in the West Sonoma Coast. We are hands-on farmers, part of a small cadre of wineries in our region who are fortunate to grow a large majority of our own fruit. For several years now we have worked hard to go beyond sustainability and have integrated the concepts and principles of organic, biodynamic and permaculture systems into our farming as we search for nature's ideal pathways. Our wines are made in small lots utilizing minimalist intervention techniques like native yeast fermentation, gravity flow, and natural acid.

► SPECS

ALCOHOL	13.9%
VINEYARD	<i>Estate</i>
AVA	<i>Fort Ross - Seaview</i>
PRODUCTION	115 Cases
AVERAGE BRIX	22.8°
TOTAL ACIDITY	6.74 g/L
FRENCH OAK	27% New, 73% Neutral
pH LEVEL	3.32
CLONES	<i>Old Wente</i>
SOIL TYPE	<i>Ohlson Sandstone</i>
BARREL AGING	14 Months



VINEYARDS on the EDGE OF THE PACIFIC

REDCARWINE.COM