

# RED • CAR

WEST SONOMA COAST

## 2012 SONOMA COAST

CHARDONNAY

### ➤ APPELLATION AND VINTAGE

The Chardonnay grapes for Red Car's 2012 Sonoma Coast Chardonnay were hand harvested at low sugars (22.2 brix) and immediately whole cluster pressed. The juice was settled overnight then barreled down into French oak (10% new) to undergo primary and secondary (malolactic) fermentation. The minimalist style (non-interventionist techniques, native yeast, natural acidity, limited racking) yields a wine of great purity, concentration and palate smoothness with a racy acidity and chalky minerality rarely associated with California Chardonnay.

### ➤ TASTE

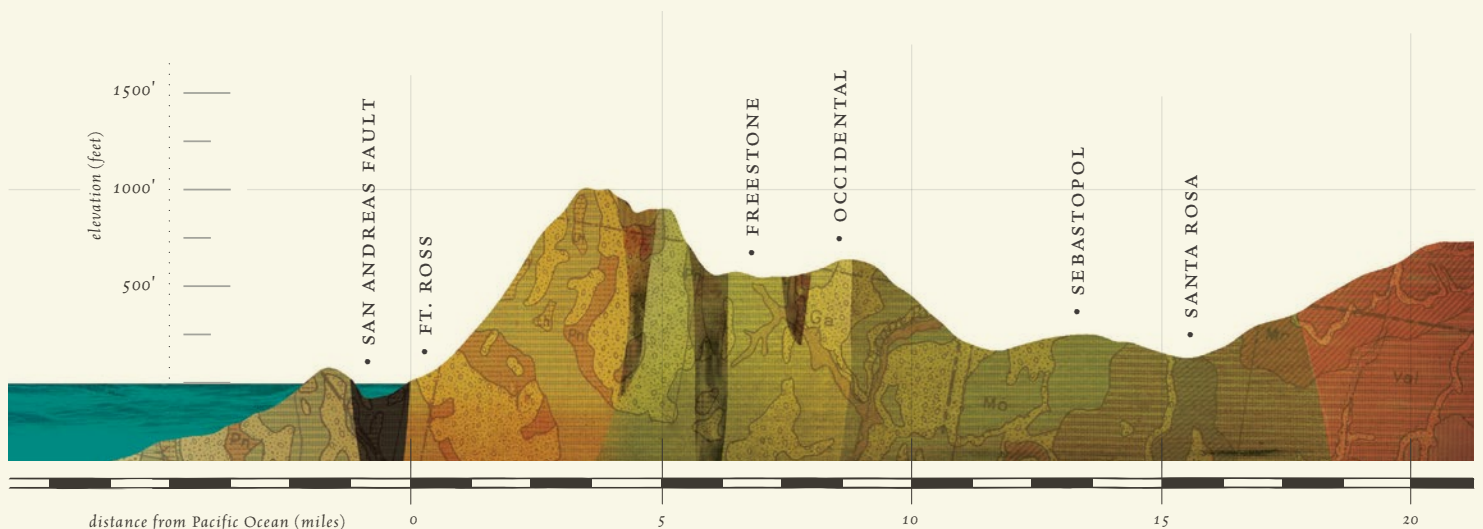
Lemon crème, wet stones, crisp acidity

### ➤ 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	13.7%
AVA	Sonoma Coast
AVERAGE BRIX	22.2°
TOTAL ACIDITY	6.7 g/L
STEMS	10%
FRENCH OAK	10% New, 90% Neutral
pH LEVEL	3.4
CLONES	Old Wente, 5
VINEYARDS	Weeks 45% Ritchie 33% Hawk Hill 11% Zephyr Farms 11%



VINEYARDS on the EDGE OF THE PACIFIC

REDCARWINE.COM