

RED • CAR

WEST SONOMA COAST

2013 MANCHESTER RIDGE VINEYARD

CHARDONNAY

➤ ELEV. 2,000 FT. / PACIFIC OCEAN 3.5 MI.

MENDOCINO RIDGE

➤ MANCHESTER RIDGE VINEYARD

This graceful Chardonnay was fermented in 100% neutral oak from France to showcase its natural intensity of flavor. Its old world Chardonnay flavors are perfectly exhibited by its high acidity and fully integrated mouth feel. We are excited to bring this bright, floral, and crisp Chardonnay into our lineup of single-vineyard wines. Don't miss this one!

➤ TASTE

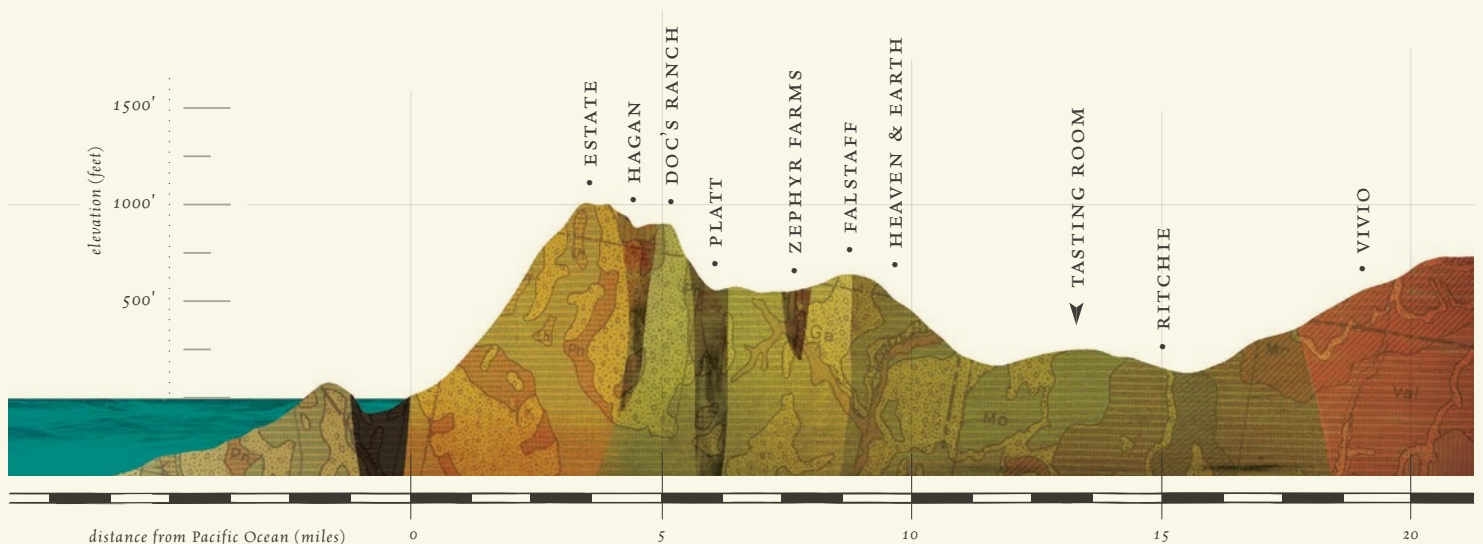
Key lime, white hibiscus, kumquat

➤ 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	13.8%
VINEYARD	<i>Manchester Ridge</i>
AVA	<i>Mendocino Ridge</i>
PRODUCTION	300 Cases
AVERAGE BRIX	22.9°
TOTAL ACIDITY	6.7 g/L
FRENCH OAK	0% New, 100% Neutral
pH LEVEL	3.54
CLONES	76
SOIL TYPE	<i>Ormbaun Zeni Loam</i>
BARREL AGING	12 Months



VINEYARDS on the EDGE OF THE PACIFIC

REDCARWINE.COM