

RED • CAR

WEST SONOMA COAST

2014 SONOMA COAST

CHARDONNAY

► APPELLATION AND VINTAGE

Red Car Sonoma Coast Chardonnay features some of the coldest Chardonnay vineyards in California, combined with a few of best known Chardonnay vineyards in our area. A significant portion of the blend hails from the Ritchie Vineyard, originally planted in the early 1970s and famous the world over. In 2014, conditions were outstanding for Chardonnay in the West Sonoma Coast. Moderate temperatures, plenty of sunshine, a balanced crop, and few if any significant episodes of rain before harvest yielded grapes with high acid and complex flavors at reasonably low sugars, which resulted in wines with naturally moderate alcohol levels. Our Chardonnay grapes are pressed off their skins and fermented in French Oak barrels, the majority of which are older and neutral. The resulting wines are racy and taut, medium bodied and complex with a mineral edge.

► TASTE

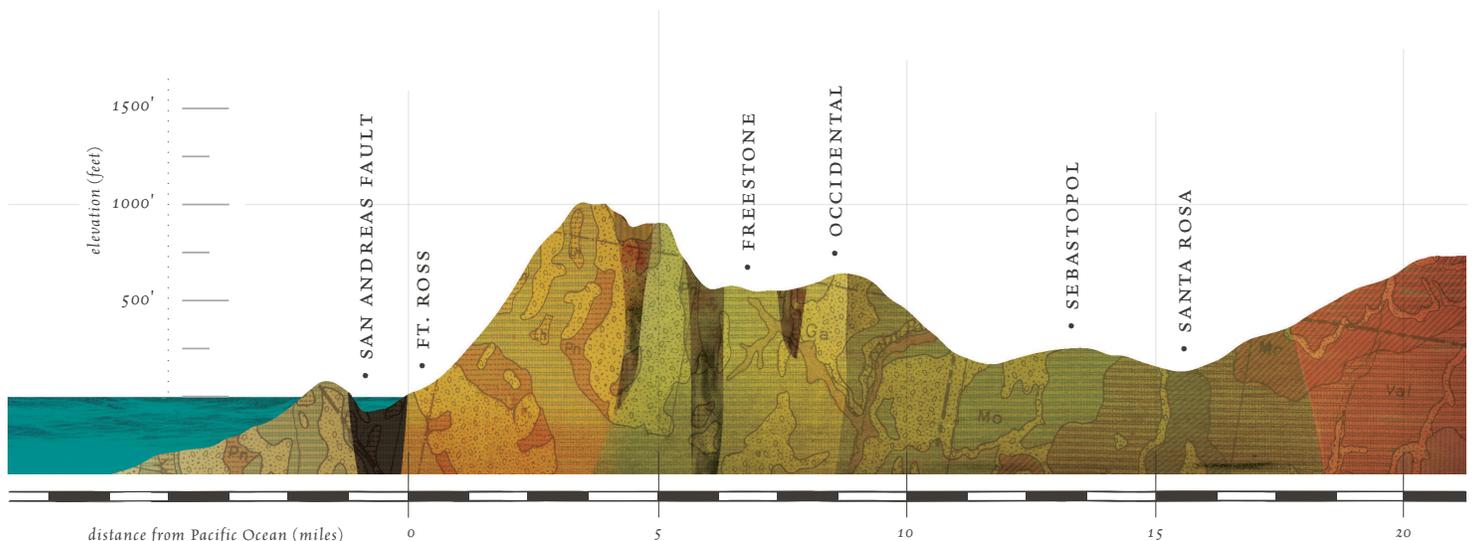
Lemon zest, wet stone, chamomile

► PHILOSOPHY

Red Car produces site-specific wines, focused on achieving bright acidity and lively aromatics. Sustainability is at the core of why we exist. We operate each part of the business from the belief that less is more. We are stewards of the land and of the people who consume our wine to ensure harmony with the Earth. We farm organically to protect the soil and our consumers from artificial chemical intervention. At each harvest, this philosophy makes its way into the cellar where we allow our wines to purely express each vineyard's unique character. We achieve this by using native yeast fermentation and minimal intervention practices.

► SPECS

AVA	Sonoma Coast
AVERAGE BRIX	21.3°
TOTAL ACIDITY	6.4 g/L
FRENCH OAK	10% New, 90% Neutral
pH LEVEL	3.39
CLONES	Wente, 76, 5, 2A, Mt. Eden
VINEYARDS	Ritchie 30% Freestone Flat 20% Manchester Ridge 14% Gap's Price 13% Hawk Hill 12% Zephyr Farms 6% Red Car Estate 5%



VINEYARDS on the EDGE OF THE PACIFIC

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