

# RED • CAR

CHARDONNAY 2023

SONOMA COAST

## The Wine

Gravel, Lemon Rind, Honeycrisp apple, Ginger

## The Vintage

Our 2023 Sonoma Coast Chardonnay merges the variety of clones and soil compositions that we farm within our own vineyard network. In the Fort Ross – Seaview AVA, Old Wente from both the Red Car Estate and Zephyr Farms is pressed delicately and fermented in primarily neutral Oak. From the fog-laden Zephyr Farms vineyard, Chardonnay clones Mt. Eden and 5 ripen and mature much later in the season before being harvested, pressed, and fermented separately. In blending these vineyards and selections together, character from the Old Wente can be felt through the expression of subtle minerality and citrus. The Mt. Eden and Clone 5 selections from Zephyr Farms add fresh citrus, floral notes, and dense texture to the blend, creating a unique balance between tension and weight. This blend was aged on lees for 16 months, in 12% new, 88% neutral French Oak before being bottled.

## About Red Car

Red Car is a small farming and winemaking operation based in Sebastopol and rooted in some of the most unique AVAs and vineyards in all of California. In 2005 we planted our Estate vineyard in Fort Ross-Seaview and for over two decades have dedicated our lives to producing site-specific, balanced wines of exceptional quality, bright fruit, complex aromatics, and moderate alcohol. Together, our team farms and produces Pinot Noir, Syrah, Chardonnay, and Old Vine Cabernet from 6 unique vineyards all within 10 miles of the Pacific Ocean. A combined passion for hospitality, a taste for hard work, and a steadfast dedication to the craft of winemaking define who we are and the wines we make.

Life is a journey. get on the Red Car.

## Technical Information

ALCOHOL	13.5%
AVA	Sonoma Coast
SOIL TYPE	Sandy Goldridge Loam
PRODUCTION	459 cases
TOTAL ACIDITY	6.4 g/L
FRENCH OAK	12% new, 88% neutral
pH LEVEL	3.25
BARREL AGING	16 months

