

J O S E P H  
*Carr*

— *Sonoma Coast* —

CHARDONNAY

2015

### Background

This Chardonnay, which continues the collaboration between Joseph Carr and winemaker Aaron Pott, was historically called “Dijon Clone.” It is sourced from the cool and foggy Sonoma Coast AVA, which ensures freshness and excellent acidity. The wine undergoes barrel fermentation as well as sur lie aging in 10% new French oak, both of which contribute a creamy texture and complexity.

### Appellation

Sonoma Coast AVA

### Varietal Composition

100% Chardonnay

### Winemaking

The grapes were picked at the peak of flavor ripeness in early August and were gently pressed using a membrane press. The wine was barrel-fermented and then aged sur lie for eight months in 10% new French oak. The lees were hand-stirred monthly to enhance the creamy finish created by barrel fermentation and to encourage 100% malolactic fermentation.

### Vintage Notes

The 2015 Sonoma Coast Chardonnay harvest is characterized by low yields but high quality driven by a cool spring and warm sunny summer. Look for excellent concentration and acidity.

### Tasting Notes

The bouquet is intensely aromatic and features notes of ripe peach and lemon. Flavors of toffee and almonds emerge on the palate, bolstered by lively acidity, a creamy mouthfeel, and a long finish.

### Technical Data

pH 3.60  
TA 5.4 g/L  
RS 0.8 g/L  
Alc. 13.7%

### Winemaker

Aaron Pott

### Founder

Joseph Carr

