

Waterstone Chardonnay Carneros

Waterstone Winery

United States - California - Carneros

The grapes for this wine were grown in the Carneros region, where soils are dense, shallow, of low to moderate fertility, and high in clay content. While the soils lead to low yields, the region's maritime climate allows a longer growing season; the end result is balanced color, flavor and acidity in the harvested grapes. This Chardonnay is produced from grapes grown in the Truchard Vineyard in northeastern Carneros; this vineyard is under long-term contracts, providing consistency from vintage to vintage.

Aromas of Meyer lemon and pear weave together with notes of flaky pastry and sweet, spicy oak. The mouth-feel is creamy and balanced with clean minerality. Flavors of bright, zesty citrus and light toast extend into the finish.

Specifications	
Appellation	Carneros
Varietals	100 % Chardonnay
Soil type	clay
Vinification	After whole-cluster pressing, the Chardonnay juice was barrel-fermented in French oak barrels and aged sur lie for 10 months. During this period, the barrels were frequently stirred to increase yeast contact and add richness and complexity. 30% of the blend underwent a secondary malo-lactic fermentation, further enhancing the creamy mouthfeel.
Production	319 (9-liter cases)



Codes, Weights and Measures	
UPC	8 31822 00111 7
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 08 31822 00111 4
Case Weight	38
Cases/Pallet	56
Layers/Pallet	14
ABV	14.5%
SRP	\$ 29.99 USD 750mL Bottle

Reviews and News
2013 Waterstone Chardonnay Carneros - 91 PTS - WE