

# CARPENTER

---



## 2019 STONE VINEYARD CHARDONNAY

*#4 and Dijon Clones / 213 cases Produced / 14.2 ABV  
Stone Vineyard, Alexander Valley*

The 2019 Stone Vineyard Chardonnay is so fresh that if you pop a bottle now, you won't be able to push the cork back in. Just finish that bottle. Coming from our family's original vineyard planted in 1972, we have sold these grapes to many esteemed producers over the years. We're now keeping the best lots for ourselves, and the Carpenter Chard comes mainly from the Gravel Bar Block, a swath of vineyard that was once part of Maacama Creek, a 7.3-mile-long tributary of the Russian River. It's often socked in with morning fog and cooled by afternoon breezes. As Jake says, It's virtually impossible to make anything but delicious wine from this site. After two nights of hand-picking in early September, we fermented 8 barrels, 3 going through malolactic fermentation. The wine rested on the lees in neutral French oak for 5 months, and was bottled in February 2020.

I get a ton of ripe, green fruit and citrus – green apple, kiwi, tangerine – along with some tropical floral top notes. Jasmine. Plumeria. Again, there's a mineral streak throughout—the Stone Vineyard signature. It's crisp and fragrant and has the body to hold up to, but not overpower, whatever you're quarantesting or that Zoom conversation you're having at 4:30. May I suggest you make some homemade French onion dip to pair with your favorite kettle cooked potato chips? The recipe couldn't be easier: slowly sauté thinly sliced yellow onions in butter until soft and brown (about 2 will do, don't forget to salt). Let cool, then combine with a scant pint of sour cream or creme fraiche and some chopped fresh thyme or parsley. Press join, snack and sip away. Drink now or hold for 1-3 years.



LAURA CARPENTER HAWKES

707-483-7315

WWW.CARPENTERWINE.COM