

RED • CAR

WEST SONOMA COAST

2017 ESTATE VINEYARD

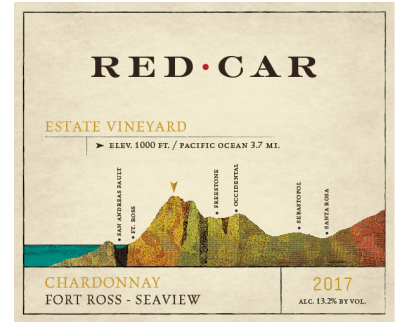
➤ ELEV. 1,000 FT. / PACIFIC OCEAN 3.7 MI.

CHARDONNAY

FORT ROSS - SEAVIEW

➤ ESTATE VINEYARD

At Red Car, a highlight of each passing vintage is the small yet precious amount of Chardonnay that we grow and produce from our Estate property. It is here, perched high above the Pacific Ocean and just a mere 3.7 miles from its coastline, that we set out to construct Chardonnay that personifies a true sense of place. In 2017, steady weather conditions in the Fort Ross-Seaview AVA allowed us to capture the full potential of this site by crafting a Chardonnay that displays bright and racy acidity, expressive citrus aromatics, and compelling texture. This Fort Ross-Seaview fruit was harvested from vines planted in fractured marine sandstone, weathered over millions of years from an uplifted seabed known as the Ohlson Ranch Formation. Our vineyard is planted to an Old Wente clone that was selected over the course of decades by Larry Hyde specifically for the small size of its clusters and mineral flavor profile. Each of these unique factors are revealed in this distinctly unique and terroir-driven Chardonnay.



➤ TASTE

Meyer lemon, hazelnut, honeysuckle

➤ WHO WE ARE

For nearly 20 years, we have been on a journey—one that started with 50 cases of Syrah vinified in a garage in sunny Los Angeles. A short time later, we marched steadily northward toward a vision of cooler vineyard sites and the complex, aromatic wines they can express. Today, under the direction of viticulturist, Greg Adams, and winemaker, Tanner Scheer, we farm five dramatic ridge-top vineyards in Occidental, Sebastopol, Freestone and Cazadero. This rugged terrain's coastal influence—where the Pacific fog filters in daily through giant redwoods until warm sunshine sends it back out to the sea—provides perfect growing conditions for our hallmark style: perfumed aromatics, bright fruit, crisp texture and uplifting acidity. An early leader in the formation of the proposed West Sonoma Coast AVA, we are passionately committed to producing wines of purity and focus that express the authentic varietal character and terroir of each unique coastal vineyard site. At our core, we are a small, independent farming operation committed to conservation and sustainability.

➤ SPECS

ALCOHOL	13.2%
VINEYARD	<i>Estate</i>
AVA	<i>Fort Ross-Seaview</i>
PRODUCTION	<i>151 Cases</i>
AVERAGE BRIX	20.7°
TOTAL ACIDITY	6 g/L
FRENCH OAK	<i>20% New, 80% Neutral</i>
pH LEVEL	3.4
CLONES	<i>Old Wente</i>
SOIL TYPE	<i>Ohlson Sandstone</i>
BARREL AGING	<i>10 Months</i>

VINEYARDS *on the* EDGE OF THE PACIFIC

REDCARWINE.COM

RED • CAR

WEST SONOMA COAST

2015 ESTATE VINEYARD

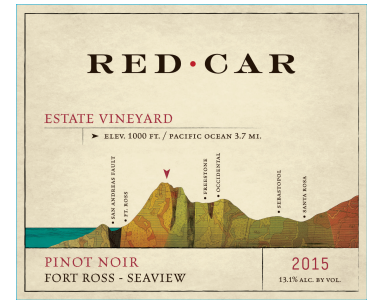
PINOT NOIR

➤ ELEV. 1000 FT. / PACIFIC OCEAN 3.7 MI.

FORT ROSS - SEAVIEW

➤ ESTATE VINEYARD

We are proud that the Estate Vineyard Pinot Noir has become our benchmark wine, offering the ideal synthesis of grace, concentration, balance and flavor. First planted in 2005 to multiple suitcase selections and Dijon clones of Pinot Noir, the 2015 vintage from this site displays a familiar level of intensity that is attributed to the maturing of these vines, as well as the favorable growing conditions. The well-drained Ohlson Ranch sandstone soils naturally limit vigor while the cool sunshine, moderated by the fog covered Pacific Ocean, maintains balanced ripening throughout the growing season. 2015 was the third vintage we included the Calera clone, which has added a new level of concentration and complexity to this highly sought after wine. This is a perfumed Pinot Noir, with mouth-watering acidity and completely integrated tannins.



➤ TASTE

Wild raspberry, rose petals, Asian spice

➤ WHO WE ARE

For nearly 20 years, we have been on a journey—one that started with 50 cases of Syrah vinified in a garage in sunny Los Angeles. A short time later, we marched steadily northward toward a vision of cooler vineyard sites and the complex, aromatic wines they can express. Today, under the direction of viticulturist, Greg Adams, and winemaker, Tanner Scheer, we farm five dramatic ridge-top vineyards in Occidental, Sebastopol, Freestone and Cazadero. This rugged terrain's coastal influence—where the Pacific fog filters in daily through giant redwoods until warm sunshine sends it back out to the sea—provides perfect growing conditions for our hallmark style: perfumed aromatics, bright fruit, crisp texture and uplifting acidity. An early leader in the formation of the proposed West Sonoma Coast AVA, we are passionately committed to producing wines of purity and focus that express the authentic varietal character and terroir of each unique coastal vineyard site. At our core, we are a small, independent farming operation committed to conservation, transparency and sustainability.

➤ SPECS

ALCOHOL	13.1%
VINEYARD	<i>Estate</i>
AVA	<i>Fort Ross-Seaview</i>
PRODUCTION	<i>390 Cases</i>
AVERAGE BRIX	<i>22°</i>
TOTAL ACIDITY	<i>5.7 g/L</i>
FRENCH OAK	<i>20% New, 80% Neutral</i>
pH LEVEL	<i>3.48</i>
CLONES	<i>Calera, Jackson 16, 777, Schoolhouse</i>
SOIL TYPE	<i>Ohlson Sandstone</i>
BARREL AGING	<i>18 Months</i>

VINEYARDS *on the* EDGE OF THE PACIFIC

REDCARWINE.COM

RED • CAR

WEST SONOMA COAST

2014 ESTATE VINEYARD

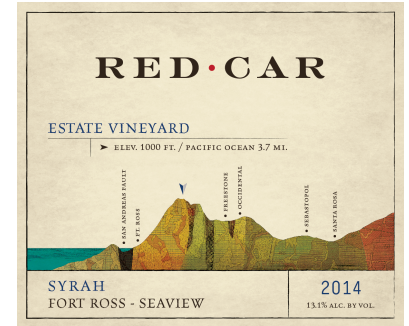
SYRAH

➤ ELEV. 1000 FT. / PACIFIC OCEAN 3.7 MI.

FORT ROSS - SEAVIEW

➤ ESTATE VINEYARD

When Red Car first started planting the Estate in 2005, Syrah was the first variety planted, and to this day, Syrah continues to be a major component to the Red Car ethos. Now more than a decade in, the vines from our five tiny Syrah blocks are benefiting from a more diverse range of nutrients and minerals. The 2014 vintage was still immersed in the thick of the recent drought, resulting in lower fruit yields and smaller, denser clusters. The impact of the stressed vines led to greater sugar concentration and flavor complexity.



➤ TASTE

Violet, plum, anise, white pepper

➤ WHO WE ARE

For nearly 20 years, we have been on a journey—one that started with 50 cases of Syrah vinified in a garage in sunny Los Angeles. A short time later, we marched steadily northward toward a vision of cooler vineyard sites and the complex, aromatic wines they can express. Today, under the direction of viticulturist, Greg Adams, and winemaker, Tanner Scheer, we farm five dramatic ridge-top vineyards in Occidental, Sebastopol, Freestone and Cazadero. This rugged terrain's coastal influence—where the Pacific fog filters in daily through giant redwoods until warm sunshine sends it back out to the sea—provides perfect growing conditions for our hallmark style: perfumed aromatics, bright fruit, crisp texture and uplifting acidity. An early leader in the formation of the proposed West Sonoma Coast AVA, we are passionately committed to producing wines of purity and focus that express the authentic varietal character and terroir of each unique coastal vineyard site. At our core, we are a small, independent farming operation committed to conservation and sustainability.

➤ SPECS

VINEYARD	<i>Estate</i>
AVA	<i>Fort Ross-Seaview</i>
PRODUCTION	<i>183 Cases</i>
AVERAGE BRIX	<i>22°</i>
TOTAL ACIDITY	<i>6.7 g/L</i>
STEMS	<i>20%</i>
FRENCH OAK	<i>27% New, 73% Neutral</i>
pH LEVEL	<i>3.48</i>
CLONES	<i>Alban</i>
SOIL TYPE	<i>Ohlson Sandstone</i>
BARREL AGING	<i>18 Months</i>

VINEYARDS *on the* EDGE OF THE PACIFIC

REDCARWINE.COM