

CALNATURALE



CalNaturale represents high quality winemaking and innovative marketing: the grapes used to produce their wines are grown in organically certified vineyards; that is, without the use of any pesticides or synthetic fertilizers. Carrying this sustainable theme even further, they have packaged CalNaturale in Tetra-Pak flexible packaging – convenient and very eco-friendly, utilizing less than half the greenhouse gasses, waste and energy in producing and transporting their wines. The CalNaturale wines are the first and only organic TetraPaks in California, certified by CCOF and QAI.

Grown in the famed Paso Robles Appellation, the Cabernet is from the French Camp single vineyard, owned by the same family that runs the famed Bien Nacido vineyards. Rich and full-bodied with supple tannins, the Cabernet was first launched in 2004.

Added to the Tetra-Pak line in 2009, the Chardonnay is from the cooler Mendocino appellation, which is highly acclaimed for producing excellent fruit forward wines. Aged in lightly toasted oak barrels, the Tetra-Pak Chardonnay leaves a light carbon footprint.

T. EDWARD
NEW YORK

CHARDONNAY



Varietal/Blend: 100% Chardonnay

Farming: CCOF Certified Organically farmed

Fermentation: stainless steel at 50-60F

Aging: 6 months in stainless steel along with French and American oak

Alcohol: 13.8%

Soil: Alluvial loam with some clay

Vine Age: 30+ years

Yeast:

Fined: none

Filtered: light

Production #s:

The grapes come from one of Fetzer Vineyard's original plantings of organically farmed Chardonnay. The vineyard lies in the river valley about 8 miles north of Hopland in the home land of California organic farming. The vines are trained on wire in a "California Sprawl" style characteristic of the plantings of the mid 80's. This trellis system allows for an optimal canopy light environment and therefore even ripening.

Country: California

Region: Mendocino

Sub Region:

Vineyard:

Vineyard Size: 60 acres planted