

RADIO COTEAU WINGTINE CHARDONNAY, SONOMA COAST



100% Chardonnay. Fresh white peach and ripe cantaloupe with pear and dried lemon rind. Nuances of baking spices and toasted wheat lend roundness and warmth, while a lively minerality lingers on the finish. Both approachable and compelling, with an elegant harmony between bright, refreshing acidity and lush summer fruit. Pair with pork, broiled salmon, roasted chicken and vegetarian dishes. Organic.

Wingtine Chardonnay is named after the specialized *wing tine shank* used to cultivate Goldridge soil, including on Radio Coteau's own Estate farm. By lifting and fracturing the soil vertically and horizontally, this specialized wing-shaped plow reduces tractor passes, while maintaining soil structure and integrating sustainable farming practices. A blend of organically grown fruit from the Estate and their Heintz Vineyard neighbor, the vines were planted in 1982 and 2014 respectively. Fermented and aged in 10% new oak. Unfined and unfiltered.

Radio-Coteau works closely with select cool-climate coastal vineyard sites in Western Sonoma County and Anderson Valley to produce wines with vibrant, balanced fruit and a distinct sense of place. Focus is on organic, detailed viticulture in conjunction with a natural, non-interventionist approach in the cellar to more accurately reflect the unique character of each site and season. The winery is situated in Sebastopol, and the estate vineyard is located in the hills above Occidental, California.

Radio-Coteau (rā' dē ō - kō tō') *adj.* A colloquial expression suggesting "word of mouth" from the Northern Rhone. Literal Translation: broadcasting from the hillside.

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Tasting Note:

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Shelf Talker:

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