



2018 NAPA VALLEY ~ reserve ~ CHARDONNAY



2018 VINTAGE

2018 was a near picture-perfect growing season that began in late February followed by a mild Spring yielding uniform grape clusters. Temperatures remained moderate to cool throughout the season with 2018 being considered one of the coolest vintages of the past decade. The cooler temperatures allowed for a longer hangtime resulting in an even and temperate harvest.

WINEMAKER'S NOTES

Using no malolactic fermentation, moderate oak influence and sur lie aging, our Napa Valley Reserve Chardonnay is made in a style that focuses on the inherent qualities of this varietal. The wine was aged sur lie for 10 months, with periodic lees stirring, in 100% French oak barrels, 17% new.

This 2018 Napa Valley Reserve Chardonnay is a beautiful golden color in the glass with fragrant tropical aromas. Notes of blanched almonds and stone fruit flavors coat the palate with a creamy custard texture. Mango, pear and honeysuckle accentuate the bright acidity in this beautifully balanced wine with a hint of minerality on the finish.

APPELLATION | Napa Valley

AGING | 10 months in 17% new French oak

VARIETAL | 100% Chardonnay

ALCOHOL | 14.5%

PH | 3.52

TA | 6.5 g/L

"Raymond Vineyards has returned to the fold as one of the benchmark, classic estates in all of Napa."

-Robert M. Parker, Jr.