



TECHNICAL NOTES

APPELLATION: Napa Valley

ALCOHOL: 14.5% by vol.

PH: 3.63

TA: 6.1 g/L

NAPA VALLEY

Raymond

CHARDONNAY

NAPA VALLEY RESERVE

2019

2019 VINTAGE

Heavy spring rains enriched the soils and delayed bud break by a few weeks. A heat spike in June, followed by warm weather, brought even veraison throughout the vineyards. A cooling trend and touch of rain in mid-September created ideal conditions for the 2019 harvest which is considered a near-perfect vintage.

CONVERSATIONS WITH THE WINEMAKER

The grapes for this Chardonnay were primarily harvested from our Jameson Canyon vineyard in south Napa before being 100% barrel fermented in small, French oak barrels, 18% new. Using no malolactic fermentation, the wine was sur lie aged for 7 months with lees stirring every two weeks before being blended and bottled.

WINE PROFILE

Opening with enticing aromas of green apple, pear and lemon-cream pie, this is a richly layered Chardonnay. Flavors of white peach, toasted almonds and mango are highlighted by accents of honeysuckle and vanilla. With bright acidity, this is a fresh and vibrant wine with notes of nutmeg and a subtle creaminess on the finish.

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

-Robert M. Parker, Jr.