



TECHNICAL NOTES

APPELLATION: Napa Valley

ALCOHOL: 14.5% by vol.

PH: 3.68

TA: 6.4 g/L

NAPA VALLEY

Raymond

CHARDONNAY

NAPA VALLEY RESERVE

2020

2020 VINTAGE

2020 kicked off with ideal growing conditions. Mild temperatures led to evenly developed clusters and an early budbreak was followed by a warm to hot summer. Low winter rains resulted in smaller berries with concentrated flavors. Harvest started in early August and all things pointed to normal yields and exceptional fruit quality.

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, 20% new. Using no malolactic fermentation, the wine was sur lie aged for 8 months with lees stirring every two weeks before being blended and bottled.

WINE PROFILE

Vibrant aromas of apple tart and dried peach with scents of orange blossom and gardenias waft from the glass. Richly layered in style, green apple, lemon-cream pie, glazed apricot and hints of butterscotch coat the palate. The finish is juicy with notes of spice and bright acidity.

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

-Robert M. Parker, Jr.