



TECHNICAL NOTES

APPELLATION: Napa Valley
VARIETAL: 100% Chardonnay
ALCOHOL: 14.5% by vol.
PH: 3.49
TA: 6.1 g/L

NAPA VALLEY

Raymond

CHARDONNAY

NAPA VALLEY RESERVE

2021

2021 VINTAGE

2021 was a smooth harvest season. June started out warm, followed by a cool and foggy July and August that slowed ripening and caused nice retention of acidity. Even ripening, with no extreme heat events, made for ideal growing conditions. Sparse winter rains resulted in an early budbreak, evenly developed clusters, and smaller berries packed full of flavor. Overall, the fruit was exceptional, making it another amazing year for quality.

CONVERSATIONS WITH THE WINEMAKER

The grapes for this Chardonnay were harvested between September 8 and October 6 from four vineyards located in south Napa and select eastern slopes of the Carneros regions. The wine was 100% barrel fermented in small, French oak barrels, 18% new. Using no malolactic fermentation, the wine was sur lie aged for 10 months before being bottled.

WINE PROFILE

Aromas of white peach and lemon citrus with subtle scents of Asian Pear spring from the glass. This Chardonnay has a nice weight on the palate, with flavors of Gravenstein apple, stone fruit, and nuances of vanilla and Meyer lemon. Juicy with bright acidity, this wine is balanced with a lingering finish.

91 points

WINE SPECTATOR
2020 VINTAGE

DOUBLE GOLD

SF CHRONICLE WINE COMPETITION
2019 VINTAGE

91 points

WINE ENTHUSIAST
2017 VINTAGE

92 points

PLANET GRAPE
2020 VINTAGE