



NAPA VALLEY

Raymond

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CHARDONNAY  
CARNEROS RESERVE  
2024

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**THE VINTAGE**

In 2024, vineyards experienced a growing season defined by plentiful winter and spring rains that replenished soil moisture, followed by a hot, dry summer with sustained, above-average temperatures. These conditions accelerated ripening and increased vine stress, resulting in smaller berries and lighter yields. While yields were down, the concentrated fruit delivered intense color, rich flavors, and firm tannin structure, with careful canopy management, irrigation, and well-timed harvests proving essential for maintaining balance and preserving natural acidity.

**CONVERSATIONS WITH THE WINEMAKER**

The grapes for this Chardonnay were harvested from four vineyards between September 7 and September 23. Two of these vineyards are located in the Napa Carneros region, while the remaining two are in Sonoma Carneros. Napa Carneros is slightly warmer and drier, bringing out riper fruit characteristics such as stone fruit, whereas the Sonoma Carneros sites are cooler, resulting in higher acidity and greater structure, with more tension and pronounced mineral, saline, and chalk notes. The Napa sites also tend to be smaller blocks with heavier clay soils, contributing to a broader, more oily texture, while the Sonoma vineyards are generally larger, with more uniform soils. Fermented and aged in barrel, the wine spent 10 months on the lees, with 17% in new French oak (François Frères, Seguin Moreau, and Saury). It underwent malolactic fermentation, creating a broader, more textured body while preserving its bright acidity. The result is a well-balanced, age-worthy Chardonnay with exceptional food-pairing potential.

**WINE PROFILE**

A compelling showcase of Carneros character, this Chardonnay reveals inviting aromas of crisp orchard fruit, juicy melon, and fresh citrus peel, accented by delicate white florals and warm pastry notes. The palate is poised and generous, marrying lively freshness with a creamy, sculpted mouthfeel, offering flavors of baked apple, lemon curd, and gentle nutty undertones. Matured in French oak with partial malolactic fermentation, the wine concludes with whispers of sweet spice, roasted hazelnut, and a polished, stony finish.

**TECHNICAL NOTES**

APPELLATION: Carneros

VARIETALS: 100% Chardonnay

ALCOHOL: 14.5%

PH: 3.38

TA: 5.7 g/L

AGING: Sur lie for 10 months in 17% new French Oak

HARVEST DATES: September 7- 23, 2024

VEGAN & GLUTEN FREE

**91 points**  
WINE ENTHUSIAST  
2023 VINTAGE

**94 points**  
THE TASTING PANEL  
2023 VINTAGE

**90 points**  
PRESS DEMOCRAT NORTH  
COAST WINE CHALLENGE  
2021 VINTAGE

**91 points**  
WINE SPECTATOR  
2020 VINTAGE