

NAPA VALLEY

Raymond

2014 SMALL LOT COLLECTION NAPA VALLEY BARREL FERMENTED CHARDONNAY



TECHNICAL NOTES

Appellation: Napa Valley
Varietals: 100% Chardonnay
Alcohol: 14.5% by vol.
pH: 3.57
TA: 5.0 g/L
Aging: 100% barrel fermented, 80% new oak for 11 months
Production: 250 cases

IN THE VINEYARD

The grapes for this Napa Valley Chardonnay come from our estate vineyards in Jameson Canyon and select Napa Valley growers on Atlas Peak. The growing conditions on the hilly vineyards of both locations are very similar to Carneros. Winds flow through Jameson Canyon, carrying in the cooling influence of the nearby Pacific Ocean and providing a long, cool growing season that enhances the intensity of the Chardonnay flavors.

ABOUT THE VINTAGE

The 2014 vintage in Napa Valley was one of the earliest harvested vintages in years. A warm spring led to early bud break and created the perfect environment for flowering and fruit set. With warm days and cool nights, our team was able to maintain ideal acid levels with optimum, bright fruit flavors.

CONVERSATIONS WITH THE WINEMAKER

With malolactic fermentation, 80% new French oak and 11 months of sur-lie aging, our Napa Valley Chardonnay is made in a style that focuses on the inherent qualities of this varietal. A mix of the Dijon clone for more body and fruit complexity and Italian clones known for their minerality, this wine was whole cluster pressed and fermented in French oak barrels before being bottled.

WINE PROFILE

Our Napa Valley Barrel Fermented Chardonnay opens with welcoming aromas of crème brûlée, allspice and jasmine. On the palate, a touch of minerality is accompanied by notes of Granny Smith apple, apricot and lychee nut. A long, lingering finish makes this wine a perfect pairing for seafood pasta with cream sauce or a soft, mild cheese.