

NAPA VALLEY

Raymond

## 2015 Reserve Selection Napa Valley Chardonnay



### TECHNICAL NOTES

**Appellation:** Napa Valley

**Varietals:** 100% Chardonnay

**Alcohol:** 14.5% by vol.

**pH:** 3.61

**TA:** 6.9

**Fermentation:** 9 months, 100% French oak (25% new)

### IN THE VINEYARD

The grapes for the Napa Valley Chardonnay come entirely from our estate vineyards in Jameson Canyon. The estate vineyards are planted on rolling hills at the southern end of Napa Valley. The growing conditions in the Jameson Canyon are very similar to Carneros, the neighboring appellation just west of the Napa River. 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 unseasonably warm temperatures in the early growing season in the Napa Valley in 2015 resulted in early bud break and bloom. Colder temperatures later in the season caused uneven fruit set and resulted in a smaller crop than previous average yields. Winemakers and vineyard crews worked diligently to pick and sort the best berries. Harvest began as early as July 22<sup>nd</sup>, one of the earliest harvests recorded and concluded by mid-October. While drought was still a concern for most of California, Napa Valley received 75% of normal rainfall for the water year.

### CONVERSATIONS WITH THE WINEMAKER

Using no malolactic fermentation, moderate oak influence, and sur-lie aging, our Napa Valley Chardonnay is made in a style that focuses on the inherent qualities of this varietal. The wine was aged *sur lie* (on the yeast lees) for 9 months, with periodic lees stirring, in 100% French oak barrels (25% new French oak) from coopers Leroi, Francois Frères and Saury. Stirring the lees adds creaminess to the wine's mid-palate.

### WINE PROFILE

Our 2015 Reserve Selection Napa Valley Chardonnay opens with delightfully fragrant aromas tropical notes of guava that are accentuated by aromatic notes of blanched almonds and toast. This beautifully balanced wine coats the palate with cantaloupe minerality and creamy custard texture on the palate.