

NAPA VALLEY

Raymond

2017 Reserve Selection Napa Valley Chardonnay



TECHNICAL NOTES

Appellation: Napa Valley

Varietals: 100% Chardonnay

Alcohol: 14.5%

pH: 3.53

TA: 6.7

Fermentation: 10 months sur lies, 100% French oak, 17% new

In the Vineyard

The grapes for the Napa Valley Chardonnay come primarily from our estate vineyard in Jameson Canyon. Planted on rolling hills at the southern end of Napa Valley, 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 and adding a great acidity to the wine. A small amount of grapes are harvested from vineyards in Carneros and Napa lending more texture and structure to the Napa Valley Reserve Chardonnay.

About the Vintage

The 2017 vintage was marked by extreme conditions that reduced crop size, starting with abundant winter rainfall and mild spring weather, which led to vigorous vines. The growing season saw three heat spikes, including one over Labor Day weekend that kicked harvest into high gear. The Chardonnay grapes were harvested between September 7 and October 3, 2017.

Conversations with the Winemaker

Using no malolactic fermentation, moderate oak influence and sur lie aging, our Napa Valley Reserve Chardonnay is made in a style that focuses on the inherent qualities of this varietal. The wine was aged sur lie for 10 months, with periodic lees stirring, in 100% French oak barrels, 17% new, from Seguin Moreau, Francois Frère and Orion.

Wine Profile

Our 2017 Napa Valley Reserve Selection Chardonnay opens with fragrant tropical aromas and enticing stone fruit notes. Flavors of mango, pear and honeysuckle are accentuated with a touch of toasted almonds. This is a beautifully balanced wine with bright acidity and a creamy texture on the palate with a hint of minerality on the finish.