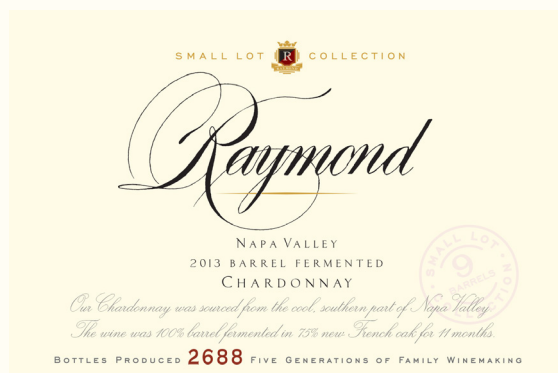


NAPA VALLEY

Raymond

2013 SMALL LOT COLLECTION NAPA VALLEY BARREL FERMENTED CHARDONNAY



TECHNICAL NOTES

Appellation: Napa Valley
Varietals: 100% Chardonnay
Alcohol: 14.5% by vol.
pH: 3.50
TA: 5.97 g/L
Aging: 10 months, 100% French oak
(85% new)
Cases: 224

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 2013 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

Using no malolactic fermentation, 85% new French oak and 10 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 specialized Old Wente and Italian clones known for their minerality, this wine was whole cluster pressed and fermented in French oak barrels with 2/3 under native fermentation.

WINE PROFILE

Our Napa Valley Barrel Fermented Chardonnay opens with alluring aromas of crème brûlée, toast, white jasmine, and roasted almonds. On the palate, there is a hint of fresh minerality accompanied by notes of honeysuckle, granny smith apple, and fig. The finish is long and harmonious making it the perfect pairing for soft, mild cheeses and seafood pasta with cream sauce.