



BARRA

of MENDOCINO

Hand picked from our 175 acre organically farmed home ranch located on the bench lands at the headwaters of the Russian River in Redwood Valley, CA, this French oak fermented Chardonnay opens with an aromatic nose of vanilla and cream, guava, banana, and fall spice. This classic and graceful wine offers stony mineral aspects wrapped into poached pear, maple, and persimmon. Delicate accents of peach, fresh sourdough, honeysuckle and toasted marshmallow leave a dynamic but soft, lengthy finish. 30% new French oak (Francois Freres), with the remainder fermenting in neutral barrels.

Appellation:

Mendocino

pH/TA:

3.42/.58

Harvest Brix:

26.5

Aging:

30% new French oak / 70% neutral for 8 months

Varietal Composition:

100% Chardonnay

Production: 635 cases

Released: July 2019

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CHARDONNAY



89



WINE ENTHUSIAST
MAGAZINE

"Aromas of citrus and green apple meet ripe juicy flavors in this full-bodied and well-balanced wine. It tastes fresh and natural, and has an appetizing mix of brisk acidity rounded out by ripe fruitiness."