

# BARRA

of MENDOCINO



## 2018 CHARDONNAY

Hand picked from our 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.



**Alcohol:**  
14.5%

**pH:**  
3.42

**RS:**  
.26 grams/100 ml

**TA:**  
.58 grams/100 ml

**Varietal Composition:**  
100% Chardonnay

**Aging:**  
8 months in 30% new French oak (Francois Freres), with the remainder fermenting in neutral barrels.

**Appellation:**  
Mendocino

**Proprietor:**  
Martha Barra

**Winemaker:**  
Randy Meyer

**Vineyard Manager:**  
Roberto Gonzalez

**Production:**  
635 cases

**Suggested Retail:**  
\$18



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