

# BARRA

of MENDOCINO



## 2020 CHARDONNAY



All of the grapes for this wine were 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 chardonnay was barrel fermented in 25% new French oak with the remainder fermenting in more neutral barrels. After primary fermentation, the wine was left on the lees and stirred weekly using the bâtonnage method. The malolactic fermentation took place over 25 days.

White peach, honeysuckle, and a kiss of tropical guava mingle effortlessly with oak elements of subtle vanilla, caramel and fresh toasted bread. On the palate, a firm acid structure and distinct minerality is followed by a balanced, silky roundness. The finish is powerful yet elegant, and delivers a quenching, satisfying experience.

**Alcohol:**  
14.0%

**pH:**  
3.41

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

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

**Varietal Composition:**  
100% Chardonnay

**Aging:**  
7 months on the lees in 25% new French oak. Coopers: Marchive, Radoux and Francois Freres

**Appellation:**  
Mendocino

**Proprietor:**  
Martha Barra

**Winemaker:**  
Randy Meyer

**Vineyard Manager:**  
Roberto Gonzalez

**Production:**  
686 cases

**Suggested Retail:**  
\$22



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