



2021 RESERVE CHARDONNAY

91 Editor's Choice
WINE ENTHUSIAST
P T S

CHARDONNAY

TASTING NOTES

Redwood Valley Vineyards, our home ranch originally planted in 1955 and located at 837 feet in elevation, was the source for 100% of this organically farmed 2021 chardonnay. Handpicked in early October from blocks K, P and R, our Wente clone chardonnay was barrel fermented in 30% new French oak with the remaining fermenting in more neutral barrels. After primary fermentation, the wine benefited from bi-weekly lees stirring using the bâtonnage method to add richness. The malolactic fermentation took place in barrel over a 30 day period.

This wine opens with an aromatic nose of ripe pear, vanilla, banana and warm caramel notes. On the palate, its richness is balanced by refreshing acidity and delicate accents of peach, fresh sourdough, and honeysuckle. Captivating flavors of caramel, shortbread and stone fruit round out the palate and leave a long, lingering finish.

APPELLATION: Mendocino

SOURCE OF GRAPES: Certified organic grapes from blocks K, P, and R on Redwood Valley Vineyards, Redwood Valley CA

PROPRIETOR: Martha Barra

WINEMAKER: Randy Meyer

VINEYARD MANAGER: Roberto Gonzalez

PRODUCTION: 785 cases

ALCOHOL: 14.0%

pH: 3.39

RS: .21 grams/100 ml

TA: .61 grams/100 ml

VARIETAL COMPOSITION: 100% chardonnay

AGING: 7 months on the lees / 30% new French oak, balance in neutral barrels

COOPERS: Radoux, Francois Freres, Tonnellerie 'O, Nadalie



707.485.0322 | info@barraofmendocino.com
7051 N. State St., Redwood Valley, CA 95470

FAMILY OWNED SINCE 1955 • ESTATE GROWN • ORGANICALLY FARMED • HANDPICKED

