



## 2022 RESERVE CHARDONNAY



**90** PTS  
James Suckling

**91** PTS  
Wine Enthusiast

### 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 single vineyard chardonnay. Handpicked in late September from blocks K 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.

Medium light golden in color with intriguing aromas of apricot, vanilla, mango and clove. At first sip, flavors of caramel, shortbread and stone followed by layers of ripe red apple and Meyer lemon. The full-bodied finish is rich, but there is enough acidity to keep it bright and balanced.

**APPELLATION:** Mendocino

**SOURCE OF GRAPES:** Estate grown, certified organic grapes from blocks K and R on Redwood Valley Vineyards, Redwood Valley CA

**PROPRIETOR:** Martha Barra

**WINEMAKER:** Randy Meyer

**VINEYARD MANAGER:** Roberto Gonzalez

**PRODUCTION:** 983 cases

**ALCOHOL:** 14.0%

**pH:** 3.38

**RS:** .29 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

**PACKAGING:** Bottle weight without cork = 497.80 grams / Cork-recyclable and made from renewable plant-based materials derived from sugarcane



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

