



## 2023 RESERVE CHARDONNAY



# 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 single vineyard chardonnay. Handpicked in mid September from block R, our Wente clone chardonnay was barrel fermented in 25% new French oak with the remaining fermenting in 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.

A luminous golden hue with glimmers of pale straw. Aromas of ripe pear and crisp green apple intermingle with subtle notes of vanilla and butterscotch. On the palate the ripe fruit flavors—pear, baked apple, and a touch of lemon curd give the wine a vibrant lift. The finish is clean and elegant, with lingering notes of citrus and stone fruit, alongside a refreshing minerality that invites another sip.

**APPELLATION:** Mendocino

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

**PROPRIETOR:** Martha Barra

**WINEMAKER:** Randy Meyer

**VINEYARD MANAGER:** Roberto Gonzalez

**PRODUCTION:** 600 cases

**ALCOHOL:** 14.0%

**pH:** 3.32

**RS:** .25 grams/100 ml

**TA:** .61 grams/100 ml

**VARIETAL COMPOSITION:** 100% chardonnay

**AGING:** 9 months on the lees / 25% new French oak, balance in neutral barrels

**COOPERS:** Radoux, Francois Freres, 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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