

# BARRA

of MENDOCINO



## 2019 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 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 30 days. The bâtonnage stirring and malolactic fermentation give this wine its full, round, nutty mouthfeel.

This Chardonnay opens with enticing ripe pear aromas and warm caramel notes. The richness of this wine is balanced by refreshing acidity and zesty lemon/lime flavors. Flavors of caramel, shortbread and stone fruit round out the palate and leave a long, lingering finish.



**Alcohol:**  
14.5%

**pH:**  
3.53

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

**TA:**  
.60 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:**  
397 cases

**Suggested Retail:**  
\$22



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