

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 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



90



WINEENTHUSIAST
MAGAZINE

"Very smooth and mouth-filling, this lushly textured wine made from organic grapes is packed with buttered popcorn and baking-spice aromas and piles of poached pears on baked apple flavors. For all that richness it doesn't overdo the oak aspects, and comes out nicely balanced on the finish."

Estate Grown • Family Owned Since 1955 • Organically Farmed • Small Production