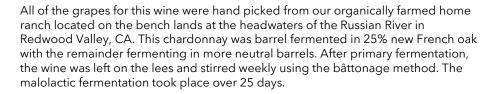




2020 CHARDONNAY



White peach, honeysuckle, and a kiss of tropical guava mingle effortlessly with oak elements of subtle vanilla, caramel and fresh toasted bread. On the palate, a firm acid structure and distinct minerality is followed by a balanced, silky roundness. The finish is powerful yet elegant, and delivers a quenching, satisfying experience.

Alcohol:

14.0%

pH:

3.41

TA:

.62 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:

686 cases



97 + DOUBLE GOLD



92+ EDITOR'S CHOICE



ESTATE GROWN

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