

BARRA

of MENDOCINO



2020 CHARDONNAY

All of the grapes for this wine were 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 25 days.

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



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