BARRA

2023 RESERVE CHARDONNAY

93 + HIDDEN GEM
Wine Enthusiast

89
James Suckling

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 bâttonage 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

Certified CCOF Organic — ORGANIC IS NON-GMO & MORE

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FAMILY OWNED SINCE 1955 • ESTATE GROWN • ORGANICALLY FARMED • HANDPICKED

BARRA OF MENDOCINO • FAMILY OWNED • 1955 •