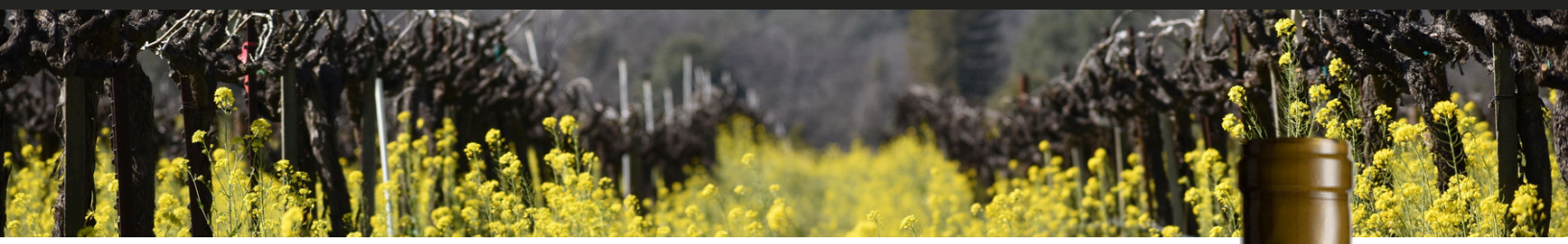
BARRA

2024 RESERVE CHARDONNAY



93 Editors' Choice
Wine Enthusiast

91
James Suckling

DOUBLE GOLD
San Francisco Chronicle

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 early September from blocks R, P and A, 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.

Inviting aromas of white peach and honeysuckle blend with tropical hints of guava. Subtle notes of vanilla, caramel, and freshly toasted bread from the oak provide added depth and allure. A vibrant acidity and distinct minerality greet the palate, contributing to a refreshing and balanced experience. The wine's round, silky texture is beautifully integrated, showcasing a seamless blend of fruit and oak.

APPELLATION: Mendocino

SOURCE OF GRAPES: Estate grown, certified organic grapes from block R, P, and A on Redwood Valley Vineyards, Redwood Valley CA

PROPRIETOR: Martha Barra

WINEMAKER: Randy Meyer

VINEYARD MANAGER: Roberto Gonzalez

PRODUCTION: 1200 cases

ALCOHOL: 14.0%

pH: 3.35

RS: .80 grams/100 ml

TA: .61 grams/100 ml

VARIETAL COMPOSITION: 100% chardonnay, single vineyard

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 •