



TECHNICAL NOTES

APPELLATION: Napa Valley
VARIETAL: 100% Chardonnay
ALCOHOL: 14.5% by vol.
PH: 3.46
TA: 6.0g/L

N A P A VALLEY

Raymond

CHARDONNAY

NAPA VALLEY RESERVE

2022

2022 VINTAGE

The 2022 growing season resulted in excellent quality fruit. After years of drought, substantial winter rain was followed by dry conditions through March. Spring brought mild and cooler temperatures with bud break beginning in March. September saw a week of triple digit heat days that were followed by mid-month rains which slowed harvest. The grapes left hanging on the vine became concentrated with intense flavors resulting in wines with structure and luxurious tannins.

CONVERSATIONS WITH THE WINEMAKER

The grapes for this Chardonnay were harvested between September 6 and September 16 from three vineyards located in south Napa and select eastern slopes of the Carneros regions. The wine was 100% barrel fermented in small, French oak barrels, 22% new. Using no malolactic fermentation, the wine was sur lie aged for 10 months before being bottled.

WINE PROFILE

Delight in the symphony of fragrances emanating from the glass, where notes of white peach and lemon citrus intertwine, accompanied by the subtle essence of Asian Pear. This Chardonnay gracefully unveils its presence on the palate, offering a pleasing weight that carries flavors reminiscent of Gravenstein apple, stone fruit, and delicate undertones of vanilla and Meyer lemon. Its juiciness is complemented by a vivacious acidity, ensuring a harmonious balance that persists through a lingering and satisfying finish.