



#### TECHNICAL NOTES

APPELLATION: Napa Valley

VARIETALS:  
100% Chardonnay

ALCOHOL: 14.5% by vol.

PH: 3.45

TA: 7.3 g/L

AGING: 9 months sur lie

CASES PRODUCED: 175



N A P A VALLEY

Raymond

## SMALL LOT BARREL FERMENTED CHARDONNAY NAPA VALLEY 2022

#### ABOUT THE VINTAGE

The 2022 growing season produced exceptional fruit quality. After years of drought, substantial winter rainfall replenished the soil, followed by dry conditions through March. Spring ushered in mild, cooler temperatures, with bud break beginning in March. A week of triple-digit heat in September was tempered by mid-month rains, which slowed the harvest. The grapes that remained on the vine developed deep concentration and intense flavors, resulting in wines with remarkable structure and luxurious tannins.

#### CONVERSATIONS WITH THE WINEMAKER

The grapes for this Napa Valley Chardonnay come from three blocks within a single vineyard in Jameson Canyon. The blend is a split of Clone 76, Clone 95 and Clone 4. Winds flow through Jameson Canyon, carrying in the cooling influence of the nearby Pacific Ocean and provide a long, cool growing season that enhances the intensity of the Chardonnay flavors. With partial malolactic fermentation, the wine was 100% barrel fermented in 56% new French oak barrels and sur lie aged for 9 months before being bottled.

#### WINE PROFILE

From the glass waft enchanting notes of honeysuckle, crisp green apple, and aromatic cardamom, creating a delicate olfactory dance. Luscious layers of white peach flavors elegantly weave together with subtle hints of toasted brioche and velvety vanilla, imparting a delightful creaminess to the mid-palate. The culmination is a gracefully balanced and invigorating finale that lingers on the senses with poise.