



NAPA VALLEY

Raymond

---

CHARDONNAY  
CARNEROS RESERVE  
2023

---

**THE VINTAGE**

The 2023 growing season in Carneros was a true testament to the region's cool-climate magic for Chardonnay. A wet winter replenished soils, setting the stage for healthy vine growth, while a mild spring and summer allowed for slow, even ripening. This long hang time enhanced the development of complex flavors—think bright citrus, crisp green apple, and delicate floral notes, all beautifully balanced by Carneros' signature acidity.

**CONVERSATIONS WITH THE WINEMAKER**

The grapes for this Chardonnay were harvested from eight vineyards between October 7 and October 25. Six of these vineyards are located in the Napa Carneros region, with the majority of the fruit sourced from two key areas. One lies along Buhman Avenue, where a mix of flat and rolling hills on Bressa soils (sandstone over shale) contributes classic pear, melon, and honey notes with bright citrus accents. The other, at the end of Duhig Road, is planted on Haire loam soils (clay), which enhance the wine's acidity and structure. The remaining two vineyards, situated on the Sonoma side, are planted on Zamora and Reyes soils. These sites add richness, an oily texture, and a glycerol-like mouthfeel, further enhancing the wine's depth.

Fermented in barrels, with 22% aged in new French oak, the wine underwent 52% malolactic fermentation, creating a broader, more textured body while preserving its bright acidity. The result is a well-balanced, age-worthy Chardonnay with exceptional food-pairing potential.

**TECHNICAL NOTES**

APPELLATION: Carneros  
VARIETALS: 100% Chardonnay  
ALCOHOL: 14.5%  
PH: 3.51  
TA: 5.3 g/L  
AGING: Sur lie for 10 months,  
stirring every two weeks

**WINE PROFILE**

A captivating expression of Carneros terroir, this Chardonnay opens with vibrant aromas of ripe pear, honeydew melon, and citrus zest, layered with hints of acacia blossom and brioche. The palate is a beautiful balance of bright acidity and rich texture, showcasing golden apple, Meyer lemon, and a touch of toasted almond. Aged in French oak with partial malolactic fermentation, it finishes with subtle vanilla, hazelnut, and a refined mineral elegance.

**91 points**  
WINE ENTHUSIAST  
2023 VINTAGE

**94 points**  
THE TASTING PANEL  
2023 VINTAGE

**90 points**  
PRESS DEMOCRAT NORTH  
COAST WINE CHALLENGE  
2021 VINTAGE

**91 points**  
WINE SPECTATOR  
2020 VINTAGE