



## 2023 CHARDONNAY

### THE STORY

The LVE Collection by John Legend is the perfect harmony of passion, eloquence and Napa Valley tradition. LVE wines are a unique series of rich, soulful and complex notes inspired by true love, produced in collaboration with Napa Valley's renowned Raymond Vineyards. Legend Vineyard Exclusive was a dream long in the making. As with his music, John searched for the right collaborator, a vineyard whose pursuit of the perfect blend and standards of excellence equaled his own.

With roots deep in the Napa Valley and award-winning wines known for beautiful balance, finesse and power, Raymond Vineyards was the perfect match. LVE brings together classic elegance, rich complexity and modern soul.

### WINEMAKING

Our Chardonnay is crafted from a harmonious blend of four distinct vineyards—three nestled in the breezy Carneros region and one rooted in Napa. The southwestern vineyards, with their cooler temperatures and clay-rich soils, contribute vibrancy and crispness. In contrast, the hillside vineyards, blessed with warmer conditions and sandy soils, lend depth and subtle complexity. Together, these terroirs create a Chardonnay that is bright, layered, and elegantly structured. The wine is entirely barrel-fermented in a curated selection of French oak barrels, with 28% being new oak, and aged gracefully for 10 months before bottling. Undergoing full malolactic fermentation, using both native and inoculated yeasts, it delivers a balanced refined acidity, culminating in a beautifully integrated and expressive wine.

### WINE PROFILE

Our 2023 LVE Chardonnay is sumptuous, layered, and beautifully balanced. The nose reveals aromas of golden pear, white florals, and ripe melon with a hint of coastal salinity. The palate is rich yet polished, with a velvety texture and notes of crème brûlée and toasted brioche, lifted by baking spice and bright citrus peel on a long, refined finish.

### TECHNICAL NOTES

Appellation: Carneros Varietal: 100% Chardonnay  
Alcohol: 14.5% by vol. pH: 3.51 TA: 5.3 g/L Ageing: Sur lie for 10 months, stirring every two weeks.