

STEWARDS OF A DISTINCT LAND

The Russian River Valley's watershed provides a unique habitat for flora and fauna, including Coho salmon, Steelhead trout, herons, egrets and deer.

These creatures thrive under the same temperate, marine-influenced conditions that create exceptionally flavorful Chardonnay grapes. Our name traces its origins to Olde English, and translates to "the stream where one drinks", and our goal is to protect and enable both vineyards and their inhabitants to thrive.

RUSSIAN RIVER VALLEY TERROIR

The temperate Russian River Valley is cooled by morning fog that is pulled in off the cold Pacific Ocean and northward from the Petaluma Gap. This maritime influence produces diurnal swings ranging from 35° to 40°F. This allows for a longer and more temperate ripening season for the delicate Chardonnay grapes that increase in flavor and complexity as a result of the longer hang time.

2013 VINTAGE

The 2013 vintage was remarkable. Although yields were slightly lower than the generous 2012 crop, the harvest shares the same outstanding pedigree. The Russian River Valley had a long ripening season, which helped develop complex flavors within the grapes. With just a few small heat spikes and little rain concerns, our winemaking team was able to select fruit that boasts superb flavor maturity that was accompanied by spot on acid levels. The 2013 Raeburn Russian River Valley Chardonnay is sure to express the unique terroir of the Russian River Valley in one of the best vintages in recent memory.

WINEMAKER NOTES

The 2013 Raeburn Russian River Valley Chardonnay shows an array of complex fruit tones ranging from white pear and apple to nectarine. The fruit is beautifully complemented with toasted oak, vanilla and hints of warm Crème Brûlée with a balanced and elegant finish.

VINIFICATION

Our Chardonnay is hand-picked at dawn to allow the grapes to maintain their ideal Brix levels of 24° to 24.5°. Once crushed and lightly pressed, 75% of the fruit is barrel fermented in 100% new French, American and Hungarian oak. This yields an elegant layering of toasty, vanilla overtones on top of bright fruit flavors and a graceful yet sophisticated finish.

- * 100% Russian River Valley Chardonnay
- ¥ 75% malolactic fermentation
- * 75% barrel fermented new French, American and Hungarian oak
- * 6 months barrel aging sur lie



TA: .55 PH: 3.71 Alcohol: 14.5%