



Raeburn

RUSSIAN RIVER VALLEY
CHARDONNAY

2015

RAEBURN IS WHERE YOU GO FOR CHARDONNAY

Raeburn is an Olde English term which means *the river where one goes to drink*. So it's fitting that Raeburn's expressive, beautifully balanced Chardonnay begins in the heart of the Russian River Valley where some of the world's finest Chardonnay grapes are grown.

Ripe, luscious and downright delicious, let Raeburn take you to the river to share a laugh with friends, enhance your favorite meal or just let the day fall away.

RUSSIAN RIVER VALLEY TERROIR

The Russian River Valley is cooled by daily fog off the Pacific Ocean located a few miles to the west. Nearly every evening, fog flows east through the Petaluma Gap and up the Russian River channel producing diurnal temperature swings ranging from 35° to 40° F. Nature's air conditioning allows our Chardonnay to ripen gently over an extended time period - nearly 15 to 20 percent longer than neighboring regions — while retaining its bright, natural acidity.

2015 VINTAGE

California was blessed by a stellar vintage in 2015. In spite of drought conditions, light yields and a very early harvest, quality is exceptional. A mild winter fostered an early bud break and bloom, however, unseasonably cold spring temperatures followed which resulted in smaller berries and grape clusters. The warm and dry summer days hastened ripening and growers began picking in late July with all grapes in by the end of September – a very compact harvest season! White varieties showcase elegant aromatics and bright acidic structure.

WINEMAKER NOTES

The 2015 Raeburn Chardonnay shows an array of complex fruit tones ranging from pear and Gravenstein apple to nectarine. The fruit is beautifully complemented with toasted oak, vanilla and hints of Crème Brûlée with a balanced and elegant finish.

VINIFICATION

Our Chardonnay is hand-picked at dawn from several Russian River Valley vineyards to maintain ideal brix levels of 24° to 24.5°. Once gently pressed, 75% of the juice is fermented in French and Hungarian oak barrels. This yields an elegant layering of toasty, vanilla overtones with bright fruit flavors. The finish is graceful and sophisticated.

- ✧ 100% Chardonnay
- ✧ 75% malolactic fermentation
- ✧ 75% barrel fermented in French and Hungarian oak, 50% new
- ✧ 6 months aging *sur lie*

TA: .55g/100ml

PH: 3.57

Alcohol: 14%

