



AWARDS & ACCOLADES

2016 Raeburn Russian River Valley Chardonnay

90 points & Editors' Choice

This lovely and lingering white impresses from start to finish, showing a wealth of pear and peach flavors within an inviting jasmine aroma. It finishes in swift teases of wild vanilla and subtle oak.

-Wine Enthusiast, June 2018

91 points & Gold Medal

-California State Fair, May 2018

95 points & Platinum Medal

-San Diego International Wine Competition, March 2018

Gold Medal

-San Francisco Chronicle Wine Competition, January 2018

90 points

Lush pear nose; lush and juicy with ripe fruit and soft, rich texture; clean and deep with bright structure and balance; fresh and long, charming and an excellent value. Sustainable.

-Tasting Panel Magazine, November 2017



AWARDS & ACCOLADES

2016 Raeburn Russian River Pinot Noir

91 points

Dusty garnet color. Aromas and flavors of dried cherry, dried figs, toasted coconut, aniseed, and spiced blood orange with a round, crisp, dry-yet-fruity light-to-medium body and an even, interesting, medium-long cocoa dusted raspberry, roasted delicate squash, and mushroom stem finish with moderate oak. An attractive, well-constructed wine to leave a place for at the table.

-tastings.com, October 2018

Gold Medal

-Sonoma County Harvest Fair, September 2018

95 points & Gold Medal

-California State Fair, May 2018

90 points

The 2016 vintage was a testament to good phenolic development: The wine's round, but its dry "coffee" tannins and concentrated, bright fruit flavors are impressive. With scents of mocha cranberry and baking spices, the palate opens to savory herbs and dried hibiscus. The blue-and-black berried fruit becomes juicier as the wine continues to develop.

-Tasting Panel Magazine, February 2018



AWARDS & ACCOLADES

2015 Raeburn Russian River Valley Chardonnay

91 points

Smooth and lush with vanilla; ripe and long; fresh and balanced with length and style.

-Tasting Panel Magazine, June 2017

90 points

Well-made and an excellent example of that style of Chardonnay, which I know many people adore. Raeburn achieves the rich and buttery character by harvesting ripe grapes, which they ferment in oak barrels (half of which are new). Half the wine undergoes malolactic fermentation, which converts the harsher malic acid to a creamier lactic acid. They achieve additional richness by aging the wine on its lees, the dead yeast, to extract even more flavor. It's a well-priced example, perfect for those who embrace this style of Chardonnay.

-Wine Review Online, June 2017