

CHARDONNAY 2017



Raeburn
— WINERY —

RUSSIAN RIVER VALLEY



TA: .55g/100ml
pH: 3.64
Alcohol: 14.0%

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 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 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 up the Russian River channel and east through the Petaluma Gap producing diurnal temperature swings ranging from 35° to 40° F. Nature's air conditioning allows our Chardonnay to ripen slowly while retaining its bright, natural acidity.

2017 VINTAGE

2017 was a bit of wild ride. Heavy winter rains brought relief from a multiyear drought and caused flooding in many low-lying areas. An early bud break and late summer heat hastened the grapes' ripening. Labor Day weekend was quite warm which helped achieve ideal brix levels. All our grapes were harvested and inside the winery well before the start of the tragic North Bay wildfires.

WINEMAKER NOTES

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 at the winery, we whole cluster press the fruit and gently rack into French and Hungarian oak barrels for fermentation. A quarter of the juice is held aside to ferment and age in stainless steel and the two lots are blended at the time of bottling. This yields an elegant layering of toasty, vanilla overtones with bright fruit flavors and a graceful, sophisticated finish.

- 100% Chardonnay
- 75% malolactic fermentation
- 75% barrel fermented in French & Hungarian oak, 50% new
- Six month aging *sur lie*

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