

CHARDONNAY 2016



Raeburn
— WINERY —

RUSSIAN RIVER VALLEY



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.

2016 VINTAGE

2016 was another phenomenal year in California. The season kicked off with much needed winter rains that set the stage for months of steady and even growth. Temperatures were slightly below average which led to excellent phenolic development. White varietals showcase elegant aromatics and bright acidic structure.

WINEMAKER NOTES

The 2016 Raeburn Chardonnay shows an array of complex fruit tones ranging from Bosc 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: .60g/100ml
PH: 3.5
Alcohol: 14.0%

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