



## CHARDONNAY

2021 | SONOMA COUNTY

*"Raeburn Wines are inspired by my mother, Phyllis Benham, who is most comfortable exploring the great outdoors. She taught me to appreciate nature's gifts, but "to leave well enough alone". We take the same approach when making wine, a task made easier because we select grapes from Sonoma County's finest vineyards and carefully bring our wines to life."*

- DEREK BENHAM, RAEburn WINERY FOUNDER



**VINIFICATION:** Our Chardonnay is hand-picked at dawn from several Sonoma County 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. 100% barrel fermented and aged sur lie for 9 months. Duo of French and Hungarian oak (50% new), 80% ML.

**VINTAGE:** In a year best described as a "cold start to a warm, fast finish," reports from throughout Sonoma County indicate that the harvest was a little early, the grape yield appears to be slightly lighter to average yet the 2021 crop will be viewed as an excellent vintage.

**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.



### TECHNICAL DETAILS

ALC: 14% PH: 3.55

TA: .58g/L SRP: \$19.99

AGING: French and Hungarian oak, 9 months (50% new)

VARIETAL COMPOSITION:

100% Chardonnay

AVA: Sonoma County:

68% Russian River Valley,

7% Carneros, 2% Dry Creek,

2% Sonoma Coast, 11% Arroyo Seco,

10% Monterey

WINEMAKER: Joe Tapparo



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