

Raeburn
WINERY



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CHARDONNAY

2022 | SONOMA COUNTY

VINIFICATION: Our Chardonnay is hand-picked at dawn from several Sonoma County vineyards to maintain ideal brix levels of 23° to 24°. Once at the winery, we whole cluster press the fruit and gently rack into French and Hungarian oak barrels for fermentation. 75% fermented and partially aged 9 months. Duo of French and Hungarian oak (50% new), 75% ML.

VINTAGE: The 2022 growing season in Sonoma County started with weeks of sunny days that created an earlier bud break in February. Bouts of cooler temperatures occurred in late February and early April, and summer was relatively mild compared to past years. Harvest began July 29, a few weeks earlier than anticipated, and finished earlier than normal due to consistently warm fall days in late August and early September. Overall, Sonoma County saw a solid growing season, fruit quality was stunning, and the overall smaller berry and cluster sizes point to a stellar 2022 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.

90

POINTS

WINE ENTHUSIAST

JUNE 2024

91

POINTS

JAMES SUCKLING.COM

FEB. 2024

TECHNICAL DETAILS

ALC: 14.0% PH: 3.63 TA: .58g/L SRP: \$19.99

AGING: 75% barrel fermented, partially aged 9 months

VARIETAL COMPOSITION: 100% Chardonnay WINEMAKER: Steven Urberg

AVA: Sonoma County: 51% Russian River Valley, 17% Monterey, 12% Sonoma County, 6% Alexander Valley, 4% Sonoma Carneros, 3% Dry Creek Valley, 3% Lodi, 2% San Benito County, 2% California