

Raeburn
WINERY



SKY LIGHT CHARDONNAY

2023 | SONOMA COUNTY

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. 75% barrel fermented and aged six months. Duo of French and Hungarian oak (50% new), 75% ML. We finally remove some of the alcohol before bottling, resulting in a lightened up expression of Raeburn Chardonnay.

VINTAGE:

The 2023 vintage is exceptional with harvest starting on August 24th marking the start of another record-breaking season. The year began with above-average rainfall and below-average temperatures, which delayed the harvest past the early-August norm of previous years. A mild spring and summer allowed for extended hang time, contributing to the exceptional quality of the fruit. Despite a late start, the cooler weather continued, providing ideal conditions for the grapes to achieve proper balance and brix. The harvest extended well into fall, with some frost concerns due to cool nights. However, the overall wet and cool weather led to a harvest that is predicted to be outstanding in both quality and quantity. The 2023 vintage will be one of the finest in years, producing wines with beautiful flavors, vibrant acidity and remarkable balance.

WINEMAKER NOTES: Raeburn Sky Light Chardonnay with only 85 calories per serving and 9% alcohol is a lightened-up version of the Raeburn Chardonnay consumers love. This wine shows notes of pear, apple and nectarine and a hint of oak. It is an excellent alternative for those who are being mindful of their calories or seeking a lighter alcohol offering per serving.



TECHNICAL DETAILS

ALC: 9% PH: 3.44 TA: 5.6g/L

WINEMAKER: Steven Urberg

AGING: 75% Barrel fermented, aged 6 months

AVA: Sonoma County