

Raeburn
WINERY



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CHARDONNAY

2023 | SONOMA COUNTY

VINIFICATION: Our Raeburn Chardonnay grapes are sourced from select vineyard sites throughout Sonoma County. The fruit is picked during the cool dawn hours and promptly pressed to preserve bright fruit characters. The juice is fermented cool and aged with a mixture of French, American, and Hungarian oak for 9 months before blending and bottling.

VINTAGE: Mild weather through the growing season delayed the beginning of harvest but the cooler weather provided ideal conditions for the grapes to achieve proper balance and maturity brix plus deep concentration and complexity. While the harvest extended weeks longer than the previous year, it was well worth the wait for the in years, producing wines with beautiful flavors, vibrant acidity and remarkable balance.

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: 13.5% PH: 3.59 TA: 5.9g/L

AGING: 9 months on French, American and Hungarian oak

VARIETAL COMPOSITION: 100% Chardonnay

AVA: Sonoma County: 44% Russian River Valley, 15% Alexander Valley, 14% Sonoma Carneros, 11% Central Coast, 10% other Sonoma Coast, 2% Dry Creek Valley, 2% Sonoma Valley, 2% other Sonoma County

WINEMAKER: Steven Urberg