



2022 RESERVE CHARDONNAY



CHARDONNAY

TASTING NOTES

Redwood Valley Vineyards, our home ranch originally planted in 1955 and located at 837 feet in elevation, was the source for 100% of this organically farmed single vineyard chardonnay. Handpicked in late September from blocks K and R, our Wente clone chardonnay was barrel fermented in 30% new French oak with the remaining fermenting in more neutral barrels. After primary fermentation, the wine benefited from bi-weekly lees stirring using the bâtonnage method to add richness. The malolactic fermentation took place in barrel over a 30 day period.

Medium light golden in color with intriguing aromas of apricot, vanilla, mango and clove. At first sip, flavors of caramel, shortbread and stone followed by layers of ripe red apple and Meyer lemon. The full-bodied finish is rich, but there is enough acidity to keep it bright and balanced.

APPELLATION: Mendocino

SOURCE OF GRAPES: Estate grown, certified organic grapes from blocks K and R on Redwood Valley Vineyards, Redwood Valley CA

PROPRIETOR: Martha Barra

WINEMAKER: Randy Meyer

VINEYARD MANAGER: Roberto Gonzalez

PRODUCTION: 983 cases

ALCOHOL: 14.0%

pH: 3.38

RS: .29 grams/100 ml

TA: .61 grams/100 ml

VARIETAL COMPOSITION: 100% chardonnay

AGING: 7 months on the lees / 30% new French oak, balance in neutral barrels

COOPERS: Radoux, Francois Freres, Tonnellerie 'O, Nadalie



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