



V A L R A V N

2018

sonoma county
chardonnay

We've been making wine in Sonoma County for ten years now and along the way, established a dynamic network of friends and colleagues that include vineyard owners, growers, and winemakers. Through these connections, we've been fortunate to get exclusive access to a fantastic lineup of vineyard blocks for ValravN.

In 2014, we launched ValravN Zinfandel from a friend's property whose grapes were not going into their own production. Not just any zin - these were the old, bush-pruned vines that we had always envied from afar as we drove by this amazing gnarly vineyard all the time.

This year, ValravN spreads its wings as we continue to seek out similar opportunities, finding a vineyard parcel here and a row there to craft quintessential Sonoma County wines - ones that are out of the gate approachable, delicious, and table ready.

VINEYARDS & WINEMAKING

Grapes are hand-harvested from two vineyards in the Sonoma Coast AVA - 100% Sonoma Coast - coming from both the cold coastal regions of the Sonoma Coast and the eastern end of the Petaluma Wind Gap. Robert Young Clone Chardonnay adds minerality and freshness, while old Wente Clone planted on the Goldridge soils brings weight and tropical fruits.

100% of the wine was fermented in barrel, with full spontaneous malolactic fermentation. The wine was aged in 100% French oak barrels (mostly Dany with some Cavin and Tremeaux), 25% of which were new, with occasional lees stirring.

TASTING NOTES

A warm summer in the Sonoma Coast provided for a lush core of ripe peach and pineapple. These fresh fruit notes are balanced by richer flavors of toasted hazelnuts, marzipan, and toasted coconut from barrel aging. Overall, the ValravN Chardonnay walks the delicate line between high toned freshness and the more powerful flavors of the barrel-fermented Chardonnay.

