

VALRAVN

2019

sonoma county chardonnay

We've been making wine in Sonoma County for over ten years now and along the way, established a dynamic network of friends and colleagues that include vineyard owners, growers and winemakers. While we successfully navigated and maneuvered our way through the négoce market in the past, Valravn represents the next evolutionary step for us. Because of those forged relationships and friendships, we have exclusive access to grapes from fantastic vineyards and the team to oversee hands—on production from vineyard to bottle. We are proud of our past achievements and excited to realize the culmination of a decade of learning and focus, bringing authentic wines to the table that we have found, seen, and touched at every step. Valravn wines are out of the gate approachable, delicious, and table ready.

VINEYARDS & WINEMAKING

Grapes are hand-harvested and night-picked from a few select vineyards in the Sonoma Coast, Russian River, and Petaluma Gap AVA. Robert Young Clone chardonnay adds minerality and freshness, old Wente Clone planted on the Goldridge soils brings weight and tropical fruits and the early ripening Clone 76 beautiful aromatics and balance.

100% of the wine was fermented in barrel, with full spontaneous malolactic fermentation. The wine was aged in 100% French oak barrels (mostly Damy with some Cavin and Tremeaux), 25% of which were new, with occasional lees stirring. The wine aged for 10 months in barrel before the final blend was assembled.

VINTAGE & TASTING NOTES

2019 was a stellar vintage for Sonoma Chardonnay, where we saw a balanced growing season and a lighter crop with smaller clusters, which lent to concentrated flavors and great acidity. There is an overall sense of freshness and tension with a luscious fruit core. Fresh Meyer lemon custard, white flower, lemon verbena, and stony notes evolve along with some beeswax and marzipan accents. The wine is rich and persistent while remaining taut with salinity.



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