



VALRAVN

2020

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 from select vineyards - roughly one-third each Sonoma Coast, Russian River, and Carneros AVAs. The Sonoma Coast portion is cut selections from our Marine Layer designated wines, including Bohemian, Heintz, Gaps Crown, and Marine Layer Estate vineyards. The Russian River component, based on Wente clone vines, is planted on Goldridge soils. Rounding out the blend is a cool (for the AVA) Carneros site with gravelly soils and a direct maritime influence from the San Francisco Bay.

Wild yeast primary fermentation occurred in a combination of oak puncheon and barrels. Malolactic fermentation (80% complete) was followed by aging in 25% new French oak barrels (mostly Dany with some Cavin and Tremeaux) with occasional lees stirring. The wine was aged for 10 months in barrel before assemblage.

TASTING NOTES

Complex aromas and flavors of lemon curd, ripe peach, and stone fruit flavors with hints of honeysuckle and wet stone dominate the nose and palate. While ripe, rich, and persistent, the ValravN 2020 Chardonnay remains taut with great tension, salinity, and verve.

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