VALRAVN

2025 sonoma county chardonnay

We've been making wine in Sonoma County for almost twenty years and have established a dynamic network of friends and colleagues that include vineyard owners, growers, and winemakers along the way. 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 well over 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

The 2025 Sonoma County Chardonnay hails from select vineyards in the Russian River Valley and Sonoma Coast AVAs. The blend includes cut-barrel selections from our Marine Layer single vineyard designates, including Gap's Crown, Red Barn, and MLV Estate from Green Valley and Sebastopol Hills sub-appellations.

The fruit was hand-harvested and fermented with native yeasts - 85% in French oak barrels and 15% in stainless steel. After primary fermentation, the wine was racked to barrel, where it completed full malolactic conversion and spent 10 months aging on the lees with monthly batonnage. Élevage in 15% new French oak from Damy, Cavin, and Chassin cooperages.

TASTING NOTES

The 2025 Valravn Chardonnay is focused and fresh, opening with lifted aromas of pear blossom, white peach, lychee, and winter melon. The palate is precise and refreshing, layering juicy stone fruit and pit-fruit notes with a bright line of citrus and subtle coastal minerality. Gentle oak and lees-derived texture lend a supple, polished breadth through the mid-palate, while the wine's energetic acidity carries the flavors to a clean, persistent finish.