



V A L R A V N

2017

sonoma county
chardonnay

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

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. We didn't skip a beat, jumping at the opportunity and sealing the deal with a handshake.

This year, ValravN spreads its wings as we continue to seek out similar opportunities, finding a parcel here and a row there in order 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 across the Sonoma County AVA - 40% Sonoma Coast, 30% Russian River & 30% Sonoma Valley.

In the cellar, the Russian River component was barrel fermented while the balance underwent primary fermentation in stainless steel.

Following primary, 40% of the wine underwent malolactic fermentation. The wine was aged in French oak barrels, 25% of which were new, with occasional lees stirring.

TASTING NOTES

Cold climate vineyards in the Sonoma Coast (Petaluma Wind Gap area) provide a core of minerality, ripe peach and apple, and a touch of citrus. These fresh notes are balanced by much richer flavors of toasted hazelnuts, marzipan and ripe pineapple, that come from the barrel fermented Russian River component. Overall, the ValravN Chardonnay walks the delicate line between high toned freshness, and the more powerful flavors of the barrel fermented Chardonnay.

