



V A L R A V N

2018

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 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 Darny 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.

PRESS - 91 points, Wine Enthusiast (August 2020)

"This is a deliciously stony, floral and briny white wine, nuanced and elegantly styled. Meyer lemon, quince and green-apple flavors provide an understated fruitiness as subtle oak cradles and complements." - Virginie Boone

