

Raymond Vineyards, 'Reserve Selection', Napa Valley, Chardonnay 2018



Luscious aromas of pear and pineapple are complemented by soft notes of honeysuckle and a touch of toasted oak. Creamy and textured with a long finish.

Producer Note

Raymond Vineyards, founded in 1970, is one of the Napa Valley's pioneering estates. The Raymond family arrived in Napa in 1933 and have become deeply connected to the valley's winemaking origins. In 1970, they established a 36 hectare estate in Rutherford, which now comprises 121 hectares in Rutherford, St. Helena and Jameson Canyon. Raymond's Rutherford and St. Helena estate vineyards are certified organic and biodynamic; and 100% of the winery's power comes from renewable solar energy. Five generations of the Raymond family have created a Napa icon, with an enduring reputation for elegant wines with a beautiful balance of finesse, opulence and complexity.

Vineyard

The grapes come from the estate vineyards in Jameson Canyon and selected Napa Valley growers. The estate vineyards are planted on rolling hills at the southern end of Napa Valley. The growing conditions in the Jameson Canyon are very similar to Carneros, the neighbouring appellation just west of the Napa River. Winds flow through Jameson Canyon, bringing the cooling influence of the nearby Pacific Ocean and providing a long, cool growing season which enhances and concentrates the intensity of the varietal characteristics. A proportion of grapes are harvested from vineyards in Carneros and the Napa Valley which lend more texture and structure to the blend.

Winemaking

Fermentation took place in stainless steel tanks to retain the purity of fruit. The wine did not go through malolactic conversion, retaining a crisp style which focuses on the inherent qualities of the Chardonnay varietal. The wine was aged for 10 months on its fine lees with periodic lees stirring, which imparted texture. Maturation took place in 100% French oak barrels, 17% new, from Seguin Moreau, Francois Frère and Orion.

Tasting Note

Fragrant aromas of tropical and stone fruits lead to notes of honeysuckle, accentuated by a touch of toasted almonds. This is a beautifully balanced wine with bright acidity and a creamy texture with a hint of minerality on the finish.

Grape

Chardonnay 100%



Winemaker:	Stephanie Putman
Region:	California
Sub region:	Napa Valley
Country:	USA
Alcohol:	14.5%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	1.1
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	55256181
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Agglomerated Cork