NAPA VALLEY

Raymond

2018 Family Classic Chardonnay

TECHNICAL NOTES

Appellation: California
Alcohol: 13.5% by vol.
pH: 3.53
TA: 5.4 g/L

About The Vintage

2018 was a near picture-perfect growing season that began in late February followed by a mild Spring yielding uniform grape clusters. Temperatures remained moderate to cool throughout the season with 2018 being considered one of the coolest vintages of the past decade. The cooler temperatures allowed for a longer hangtime resulting in an even and temperate harvest.

In the Vineyards

The Family Classic Chardonnay is sourced from the finest vineyards throughout California, with each area adding a unique layer into the overall taste profile. Minimally intrusive winemaking techniques allow the true California terroir to shine through in every glass poured and bottle enjoyed.

Wine Profile

Our 2018 Family Classic Chardonnay is an exquisitely balanced and crisp Chardonnay primarily fermented in stainless steel tanks and only a very small amount of oak, providing a nice alternative to the heavier oaked Chardonnays. It also underwent a partial malolactic fermentation which develops a gentle creaminess but, also retains some acidity for freshness.

This Chardonnay opens with tropical fruit aromas accented by floral notes. Lemon zest, honeysuckle and bright citrus flavors are complemented by an undertone of vanilla. The finish is crisp and refreshing with balanced acidity.