

Raeburn

RUSSIAN RIVER VALLEY

2014

CHARDONNAY

STEWARDS OF A DISTINCT LAND

The Russian River Valley's watershed provides a unique habitat for flora and fauna, including Coho salmon, Steelhead trout, herons, egrets and deer.

These creatures thrive under the same temperate, marine-influenced conditions that create exceptionally flavorful Chardonnay grapes. Our name traces its origins to Olde English, and translates to "*the stream where one drinks*", and our goal is to protect and enable both vineyards and their inhabitants to thrive.

RUSSIAN RIVER VALLEY TERROIR

The Russian River Valley is cooled by daily fog off the Pacific Ocean located a few miles to the west. Nearly every evening, fog flows east through the Petaluma Gap and up the Russian River channel producing diurnal temperature swings ranging from 35° to 40° F. Nature's air conditioning allows our Chardonnay to ripen gently over an extended time period - nearly 15 to 20 percent longer than neighboring regions — while retaining its bright, natural acidity.

2014 VINTAGE

Another excellent vintage for the Russian River Valley! Spring was mild with an early budbreak and flowering. A moderate summer followed with very few heat spikes. In late August, a deep marine layer covered the area slowing the ripening process. This cool weather fostered the higher acidity and balanced flavors for which the region is known. Harvest began in early September, two weeks ahead of average due to California's third consecutive year of drought. Ultimately, yields were light to moderate producing smaller berries, more concentrated flavors and exceptional quality.

WINEMAKER NOTES

The 2014 Raeburn Chardonnay shows an array of complex fruit tones ranging from pear and Gravenstein apple to nectarine. The fruit is beautifully complemented with toasted oak, vanilla and hints of Crème Brûlée with a balanced and elegant finish.

VINIFICATION

Our Chardonnay is hand-picked at dawn from three Russian River Valley vineyards to maintain ideal brix levels of 24° to 24.5°. Once gently pressed, 75% of the juice is fermented in French and Hungarian oak barrels. This yields an elegant layering of toasty, vanilla overtones with bright fruit flavors.

The finish is graceful and sophisticated.

- ✧ 100% Chardonnay
- ✧ 75% malolactic fermentation
- ✧ 75% barrel fermented in French and Hungarian oak, 50% new
- ✧ 6 months aging *sur lie*

TA: .53g/100ml

PH: 3.69

Alcohol: 14%

