



V A L R A V N

2023

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 select vineyards - a core of Russian River Valley fruit with cut barrel selections from our Marine Layer designated wines (all Sonoma Coast), including Bohemian, Heintz, Gaps Crown, Hawk Hill, and MLV Estate vineyards.

Wild yeast primary fermentation occurred in barrel (80% French oak) and stainless steel tank. This was followed by malolactic fermentation which was completed for depth and richness to the otherwise crisp, high acid wine. The wine then aged for ten months in French oak barrels (20% new - Damy, Cavin, and Tremeaux) with monthly batonnage.

TASTING NOTES

There is an overall sense of freshness and tension, with a luscious fruit core. Lemon chiffon, kiwi, pear, and citrus blossom notes evolve, along with some brioche and marzipan accents. The wine is rich and persistent while remaining zippy and focused.

PRESS - VINOUS FAVORITE - 91 points

"The 2023 Chardonnay is fabulous. Rich, creamy and layered, the 2023 is a hugely overachieving, delicious offering from ValravN. Tangerine peel, white flowers, spice and a kiss of French oak fill out the layers effortlessly. Readers will have a very hard time finding a better value."- Antonio Galloni

