

Valravn Zinfandel

THE FACTS

COUNTRY: USA - CA

REGION: Sonoma

APPELLATION: Sonoma County

WINEMAKING: In the cellar, the grapes went through a cold soak (with the berries intact) to capture the juicy fruit profile, followed by primary fermentation. Once fermented dry, the wine was racked to barrel for malolactic and aging for ten months in a diverse French oak barrel regimen of varying ages (first use to completely neutral) and sizes (barrique to puncheon).

THE STORY

We have been making wine in Sonoma County for over ten years now, and along the way, established a dynamic network of friends and colleagues that includes vineyard owners, growers, and winemakers. While we successfully navigated 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.

THE SELLING POINTS

AWARDS: 92pts Wine Enthusiast, 91pts James Suckling

