

# Valravn Chardonnay

## THE FACTS

COUNTRY: USA - CA

REGION: Sonoma

APPELLATION: Sonoma County

CEPAGE: 100% Chardonnay

WINEMAKING: Wild yeast primary fermentation occurred in French oak barrels (75%) and stainless steel tank (25%). Malolactic fermentation was completed in all but one quarter of the final blend. The wine then aged for ten months in French oak barrels (15% new - Damy, Cavin, and Tremeaux) with monthly batonnage.

ALCOHOL BY VOLUME: 13.5%

## 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: 91pts James Suckling, 90pts Vinous

