



VALRAVN

2024

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 (some Dry Creek) 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 French oak barrels (75%) and stainless steel tank (25%). Malolactic fermentation 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 Tremieux) with monthly batonnage.

TASTING NOTES

The 2024 ValravN Chardonnay opens with vivid aromas of tangerine peel, citrus blossom, and ripe stone fruit. Hints of lychee and a delicate thread of coastal salinity lend lift and intrigue to the palate. The oak is subtle, contributing more to a supple, rounded texture than to overt flavor, letting the vibrant fruit and minerality shine.

