

RAYWOOD



2020 CHARDONNAY

APPELLATION: Central Coast, California

ABV: 13.3%

TA: 0.61 g/100ml

pH: 3.32

RS: 0.26 g/100ml

OAK: French

OAK AGE: 6 months

AROMA: Nectarine and pear, lemon meringue

PALATE: Bright apple, pear, and peach. Bright acidity with a touch of spiced oak

PAIRINGS: Salmon cakes, pasta with cream sauce, chicken salad

SIZES AVAILABLE: 750ml & 20L keg

HARVEST NOTES: 2020 – that might be enough said! Everything about this year has been unforeseeable. Luckily the grapes were somewhat immune. Spring was on time with very little threat or damage from frost followed by a long and moderate growing season. We did get a hot spell that reduced the grapes on the vine and some areas struggled. Worse were the fires that caused smoke to hang in the air for days. We were extremely worried about a potentially memorable vintage ruined by smoke taint. We tested everything and are confident we dodged a bullet. Whew! Look forward to full bodied reds and aromatic whites.

Chardonnay grapes are harvested when they hit optimal ripeness while still maintaining great acidity. The wine was fermented and aged on the lees for added complexity and richness. A light baking spice component comes through from sur lei aging. The acid backbone brings forward notes of apple and melon.

Raywood wines are hand-crafted from select vineyards from the Central Coast of California. The wines take advantage of the wonderful climate of warm invigorating days and cool nights. Raywood wines are produced by Castoro Cellars in Paso Robles, California.

Enjoy chilled with your best friends!



TRUE TO THE VARIETY, RAYWOOD DELIVERS!