

RAYWOOD

2022 CHARDONNAY



APPELLATION: Central Coast, California

ABV: 13%

TA: 0.64 g/100ml

pH: 3.55

RS: 0.07 g/100ml

OAK: French

OAK AGE: 6 months

AROMA: Nectarine, pear, and lemon meringue, with accents of sweet-spiced oak

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: After 40 harvests one would think all possibilities would have been exhausted and there would be repeat scenarios. I may have to do another 40 to see that happen! Vintage 2022 started with enormous potential for an average yield but with superior quality. The spring was warm, bloom and set saw no bad weather and the summer began perfectly. Our cluster counts were good, and the weather portended for an early harvest. But...there is always a but, just as the berries were sizing up a tremendous heat wave settled in over California and the vines struggled; the berries stayed small, and the yields shrunk. Harvest was still early. The resulting wines though are looking amazing with deep color and wonderful ripe fruit flavors. Our grapes stood up to Mother Nature to bring you bright whites with tons of flavor and reds of uncompromising complexity.

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-lie 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!