

Ruby Hill Winery



Wine Menu

CHAMPAGNE \$13.00 CALIFORNIA- This sparkling wine is an excellent accompaniment to your special celebrations. It has an aromatic, toasty nose with a very fine bead and pale gold color. Flavors of lemon and melon with a smooth creamy texture.

2007 SAUVIGNON BLANC \$9.99 LIVERMORE- Aromas of apple and melon are complimented with notes of gooseberry and grapefruit. Flavors of kiwi and passion fruit burst from this crisp, yet round Sauvignon Blanc.

2006 CHARDONNAY \$13.00 ANDERSON VALLEY- A combination of stainless steel and barrel fermented, this Chardonnay delivers flavors of pear, apple and grapefruit with perfectly integrated notes of vanilla.

2008 CABERNET SAUVIGNON ROSATO, \$12.00 LIVERMORE VALLEY- Stainless steel fermented, crisp and refreshing. Aromas and flavors of ripe strawberry are complimented by green apple. Perfect for warm summer days! (375mL)

2007 ZINFANDEL \$18.00 LIVERMORE VALLEY- Delicately aged in Hungarian and American oak for 14 months prior to bottling. Flavors and aromas of blueberry, wildberry jam and spice. Enjoy with barbeque, hamburgers, or pizza.

2006 CABERNET SAUVIGNON \$14.50 CENTRAL COAST- Delicately aged in French and American oak for 14 months prior to bottling. Aromas of wild berry and pepper with undertones of cedar. Flavors of black cherry, cassis and hints of vanilla are accompanied by a firm yet velvety structure. Great with steak or pasta!

2007 GRAPEFUL RED \$18.00 LIVERMORE VALLEY- Our Grapeful Red is a celebration of all things enjoyable. Life is too short to be taken too seriously! This red blend of Zinfandel, Petite Sirah and Barbera was barrel aged for 18 months prior to bottling to soften the wine and add vanilla and spice flavors. On the nose, you will find intense fruity aromas of ripe blackberry and black cherry, with hints of violets and vanilla. Flavors are reminiscent of cherry, plum and black raspberry.

2007 PETITE SIRAH \$22.00 ESTATE LIVERMORE VALLEY- Aromas of black plum & violets with hints of vanilla. Flavors of black cherry, raspberry & spice are complimented by a rich, velvety structure and persistent finish.

2007 DOLCE AMORE (SWEET LOVE) \$16.00 PETITE SIRAH, BARBERA PORT BLEND- This port was aged one year in oak casks to allow the wine to soften, while maintaining the fruity character. Our winemaker's attempt at bottling pure bliss, the flavors are reminiscent of black cherry, plum and cocoa.

Reserve Wine Menu

2008 SAUVIGNON BLANC ESTATE RESERVE \$16.00 LIVERMORE VALLEY - 100% barrel fermented and aged in American oak for 6 months. Flavors of gooseberry, kiwi fruit, and vanilla.

2007 CHARDONNAY RESERVE \$20.00 LIVERMORE VALLEY- 100% barrel fermented and aged sur lees in mostly new American oak for 14 months. Flavors of ripe tropical fruits, butterscotch and vanilla. Rich, creamy and complex.

2007 PINOT NOIR RESERVE \$27.00 MONTEREY- Aged in French and Hungarian oak for 18 months, this Pinot has a soft mouthfeel & complexity. Aromas of strawberry & raspberry with notes of cigar box & vanilla. Flavors of red fruit jam & spice.

2005 CABERNET SAUVIGNON RESERVE \$26.00 LIVERMORE VALLEY- Aged in new and used, French and American oak barrels for 2 ½ years before bottling. It is a blend of 5% Syrah, 5% Barbera and 90% Cabernet Sauvignon from the McGrail Vineyard. Black cherry, current and cocoa are complimented by sweet and smoky undertones. Drinkable now, but rich enough in tannins to age for years to come.

2006 MERLOT RESERVE \$27.00 MONTEREY- Aged in French and American oak barrels for 18 months, this rich, smooth wine has aromas of plum, black cherry and pepper and are accentuated by notes of cedar and leather. Its supple texture is sure to bring you back for more. Enjoy with rich meat dishes or hearty pastas.

2007 ZINFANDEL RESERVE "PEACOCK PATCH" \$24.50 ESTATE LIVERMORE VALLEY- Aged in Hungarian and American oak for 22 months. On the nose, aromas of wild blackberry jam, blueberries, fruitcake & spice. Rich and jammy, just the way Zins are supposed to be. Enjoy with sweet, savory and spicy foods.

Gem Society Reserve Wine Menu

Gem society wines are created in limited supply exclusively for the Gem Society Wine Club.

2007 BARBERA RESERVE \$30.00 LIVERMORE VALLEY (MEMBERS ONLY)- This 2007 Barbera Reserve from the Livermore Valley was produced exclusively for our Gem Society wine club. Traditionally produced in small villages in the Italian Alps, this age old varietal has been found to grow exceptionally well in the Livermore Valley. 11% Estate Merlot was blended to soften the acidity and add red fruit characteristics and complexity. This wine was aged in mostly new Hungarian, American and French cooperage for 18 months prior to bottling. Juicy, fruity, lively and quite delicious.

2007 CIELO VIOLA RESERVE \$34.00 ESTATE LIVERMORE VALLEY (MEMBERS ONLY)- This 2007 Cielo Viola, meaning "Violet Heaven" in Italian, was created specifically for the Gem Society. This is a unique estate blend of 62% Zinfandel and 38% Petite Sirah - two of my favorites married together! Aged in mostly new French, Hungarian and American oak cooperage for 19 months prior to bottling. Unique, intense, and quite delicious!

2006 CABERNET SAUVIGNON RESERVE \$28.00 NAPA (MEMBERS ONLY) - This 2006 Cabernet Sauvignon from the Napa Valley was created solely for our Gem Society Members, with the upmost attention to detail and quality. The wine was aged in a combination of new and used French oak to both impart increased mouthfeel and spice flavors while maintaining balanced fruitiness and varietal character. Aromas of blackcurrant, plum, cedar and a hint of anise can be found on the nose. Flavors are reminiscent of black cherry and ripe plum with hints of coconut on the finish. With a velvety, mouth-coating texture and balanced acidity, this wine will pair well with a variety of rich dishes. This wine will age beautifully for many years to come. Only 200 cases produced.

2008 AMABILE (ESTATE CHARDONNAY PORT) \$32.00 LIVERMORE VALLEY (MEMBERS ONLY) Our 2008 Amabile, meaning sweet wine in Italian, is a delicious dessert wine reminiscent of candied pineapple, honey and caramel. Perfect after a meal with close friends and family.