



Reserve Chardonnay

Livermore Valley

2020

Blend: 100% Chardonnay

Tasting Notes:

Flavors and Aromas: The aroma carries snappy notes of apple, orange blossom, and honey. On the palate, flavors reminiscent of vanilla cream and buttery croissants mingle with the freshness of summer peaches and honeysuckle, which linger in the finish.

Body and Structure: This vintage is very satisfying, offering a buttery-soft medium body and perfectly balanced acidity.

Pairings: Rich fish, grilled veal chops with mushrooms, late summer vegetables and creamy mustard tarragon chicken.

Details:

Our Chardonnay is made in a bold, flavorful style using a mix of French, American, and Hungarian oak. We do a whole cluster pressing of the Chardonnay grapes, and then put the juice directly into barrels for fermentation. The barrel fermentation helps the oak integrate more quickly, and provides a unique flavor and texture. After fermentation, the wine spends an additional 17 months in barrel. This vintage was aged in 40% French, 34% Hungarian, and 26% American oak (40% new).

Alc by Vol 14.5%

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