



Reserve Chardonnay

Livermore Valley

2021

Blend: 100% Chardonnay.

Tasting Notes:

Flavors and Aromas: A classic aroma adorned with floral allure. Splendid notes of orange blossom swirl with essences of clover honey and hints of stone fruit. Toasted oak influence supports these notes with flavors reminiscent of an orange almond tart.

Body and Structure: Rich body and unctuous mouthfeel make each sip luxurious, relaxing into a smooth and flavorful finish.

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

Details:

This wine is an elegant and very enjoyable representation of our Estate Chardonnay. Our Chardonnay is made in a bold, flavorful style using a mix of 44% American, 33% French, and 23% Hungarian oak, 44% new. 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 to the wine. After fermentation, the wine spends an additional 18 months in barrel.

Alc. by Vol. 15.0%

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