



## *Reserve Chardonnay*

Livermore Valley

2017

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**Blend:** 100% Chardonnay.

### **Tasting Notes:**

*Flavors and Aromas:* A very aromatic nose with strong notes of honeysuckle, cloves, vanilla, wildflowers and lemon curd. The flavors develop further in the mouth to include apricots, orange blossom, honey comb and a subtle chocolate/graham cracker flavor reminiscent of s'mores.

*Body and Structure:* A very rich body, smooth texture, pleasant acidity and an enjoyably long finish.

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

### **Details:**

Our Chardonnay is made in a bold, flavorful style using a mix of 40% French, 30% American and 30% 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 to the wine. After fermentation, the wine spends an additional 18 months in barrel. Throughout the aging process, the wine undergoes batonnage, which gives it the characteristic mouthfeel and creaminess.

Alc. by Vol. 14.7%

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