



## *Reserve Chardonnay*

Livermore Valley

2018

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**Blend:** 100% Chardonnay.

**Tasting Notes:**

*Flavors and Aromas:* A classic aroma, bursting with vibrant notes of honeysuckle, lemon cookies, and lychee. Honeyed essences of apple and baked goods swirl in the long finish with a reminder of toasted oak.

*Body and Structure:* A smooth, rich body with middle weight on the palate and just a touch of acidity near the end.

*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 24% French, 38% American and 38% 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 17 months in barrel.

Alc. by Vol. 15.0%

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