



Reserve Chardonnay

Livermore Valley

2019

Blend: 100% Chardonnay

Tasting Notes:

Flavors and Aromas: The aroma bursts with floral notes, especially orange blossom and honeysuckle, joined by notes of vanilla and toast from the oak barrels. Flavors of stone fruit, citrus, and pear mingle on the palate and lead into the finish, accent by vanilla and flowers.

Body and Structure: A big, unctuous mouthfeel with soft tannin melts into a long, lingering finish.

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. We aged this vintage in a blend of 39% Hungarian, 32% French, and 29% American oak (58% new).

Alc by Vol 14.5%

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