



## *Chardonnay Reserve*

Livermore Valley

2015

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**Blend:** 100% Chardonnay.

**Tasting Notes:**

*Flavors and Aromas:* The nose has hints of pear, peach, baking spices, vanilla, and a pleasant aroma of orange blossom.

*Body and Structure:* Creamy mouthfeel and a full body that are well-balanced with the mild acidity.

*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 14 months in barrel. Throughout the aging process, the wine undergoes batonnage, which gives it the characteristic mouthfeel and creaminess.

Alc. by Vol. 14.0%

For online orders please visit:

[rubyhillwinery.net](http://rubyhillwinery.net) | (925) 931-9463 | [@rubyhillwines](https://www.instagram.com/rubyhillwines)

