

Family Vineyards  Three Generations

RUTHERFORD *Ranch*

NAPA VALLEY

2019

CHARDONNAY

NAPA VALLEY



THE 2019 GROWING SEASON started with an abundance of rainfall and late soil moisture. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The long, relatively mild, finish to the season helped to preserve freshness and finesse in the fruit with abundant hang time teasing out great color, structure and soft tannins. Yields were average to a little below average. All in all, exceptional fruit with bright acidity and ample texture promises an amazing vintage.

OUR 2019 CHARDONNAY was fermented in a combination of temperature controlled stainless steel tanks and French and American oak barrels. Our stainless steel fermentation process allows us to preserve the fruit's natural lush flavors and aromatic qualities. Fermentation in oak barrel, sur lies, then imparts richness and a creamy texture to the mid palate, creating a complex yet elegantly balanced Napa Valley Chardonnay.

FOOD PAIRING: This is a deliciously versatile wine to be enjoyed as an apéritif or accompaniment to halibut and a citrus vinaigrette field green salad with roasted peaches. Enjoy with your favorite selection of cheeses.

WINE DESCRIPTION

AROMAS & FLAVORS: Toasted oak notes of caramel and spice, opens up to reveal tree fruit aromas including ripe pear, dried apricot and Golden Delicious apples. A full-bodied wine with bright acidity, balanced with oak flavors showing as vanilla and sweet-oak through to the palate.

SWEETNESS: Dry

BLEND: 100% Chardonnay

AGING: Stainless Steel and French and American oak barrels

TA/PH: 0.55 (g/100mL) / 3.53

ALCOHOL: 14.5%

Bottle Dimensions:

Height: 11.61"

Width: 3.38"

Case Dimensions:

35.8 pounds

Height: 12.19"

Length: 14.25"

Width: 10.75"

Pallet Configuration:

42" x 48"

56 Cases Per Pallet

14 Cases Per Layer

4 Layers Per Pallet

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