

# RUTHERFORD Ranch

2019  
Reserve  
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 Reserve Chardonnay is from the Carneros appellation., With winds blowing in from the San Pablo Bay, Carneros temperatures are generally cooler and more moderate than regions further north, making it ideal for cultivating cool-loving Chardonnay grapes. Chardonnay is sourced from a single vineyard in the appellation, the family's newest estate property.

**Food Pairing:** This Reserve Chardonnay is a beautiful complement to an apple spinach salad, chicken piccata or (our favorite) lemon poundcake.

## WINE DESCRIPTION

**Aromas & Flavors:** The 2019 Reserve Chardonnay opens with aromas of baked stone fruit and Manuka honey that leads into a palate of Crème Brûlée, baked apple streusel, crushed almond brittle, caramel, and underlying fresh citrus.

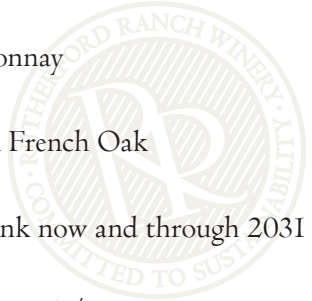
**Blend:** 100% Chardonnay



**Aging:** 10 months in French Oak

**Aging Potential:** Drink now and through 2031

**TA/pH:** 0.58 (g/100mL)/3.43

**Alcohol:** 14.5%



Bottle Dimensions:	Six-Pack Dimensions:	Pallet Configuration:	UPC	SCC
Height 11.61"	19.2 pounds	40" x 48"		
Width 3.36"	Length 10.62"	80 Six-Packs Per Pallet	0 87712 10138 6	(01)00087712661385
	Height 11.87"	20 Six-Packs Per Layer		
	Width 7.25"	4 Layers Per Pallet		