

RUTHERFORD Ranch

2021 Chardonnay Napa Valley



VINTAGE: Glorious sunshine, scarce rainfall, and clear skies through October in Carneros resulted in even ripening throughout the vineyard. The fruit was intensely flavored due to these optimal conditions, resulting in a crisp, shimmering Chardonnay with vibrant color, exceptional balance, and layers of lush fruit flavors.

APELLATION: Our 2021 Napa Valley was sourced from a single vineyard in Carneros. Chilling gusts of wind from the San Pablo Bay result in lower temperatures than more northern Napa Valley appellations, allowing the grapes to feel cool while receiving sun during the day. At night, fog rolls in, keeping temperatures moderate. This is an ideal situation for producing wines of very good acidity and structure, and our Chardonnay displays heightened aromatics and excellent freshness, as well as remarkable varietal character.

FOOD PAIRING: Rutherford Ranch Napa Valley Chardonnay shines with classic Hawaiian poke, fresh-caught crab dishes, Maine lobster rolls, and classic, comforting roast chicken.

WINE DESCRIPTION

AROMAS & FLAVORS: Discover aromas of lemon zest and pear that lead to layers of Golden Delicious apple, a splash of refreshing citrus and a dusting of spice on the finish.

BLEND: 100% Chardonnay

AGING: 100% French oak barrels for 12-15 months

AGING POTENTIAL: Drink now and through 2030

TA/pH: 5.6 (g/L)/3.43

Alcohol: 14.5%

Bottle Dimensions:	Case Dimensions:	Pallet Configuration:	UPC	SCC
Height: 11.61"	35.8 pounds	42" x 48"	 0 87712 10123 2	 (01)00087712661231
Width: 3.38"	Height: 12.19"	56 Cases Per Pallet		
	Length: 14.25"	14 Cases Per Layer		
	Width: 10.75"	4 Layers Per Pallet		