



RUTHERFORD *Ranch*

RESERVE CHARDONNAY



CARNEROS • NAPA VALLEY



INAUGURAL VINTAGE

An early and light harvest, 2015 proved to be another exceptional vintage in Carneros. Vineyards from across Napa Valley reported high-quality, very promising grapes. To the surprise of many, harvest began in early August. Amongst the varietals planted to Carneros, Chardonnay has proved to be of the highest quality for 2015. The weather conditions meant for near perfect concentration in the grapes and the familiar, bright acidity that Carneros Chardonnay fans have come to adore.

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. The fruit for this Reserve Chardonnay is sourced from a single vineyard in the appellation, the family's newest estate property.

Pair this Chardonnay with dishes as diverse as pan seared halibut with a beurre blanc sauce, carbonara or Thai green curry with spring vegetables.

WINE DESCRIPTION

AROMAS & FLAVORS: Full bodied with aromas and flavors of ripe apple, baked pear, and creamy caramel.

APPELLATION: 100% Carneros, Napa Valley.



CELLARING: Combination of French & American oak for ten months, alongside 100% malolactic fermentation.

BLEND: 100% Chardonnay

AGING POTENTIAL: Now through 2023

ALCOHOL: 14.5%

RS: .15 g/100mL

Bottle Dimensions:	Six-Pack Weight:	Pallet Configuration:	UPC	SCC
Height 11.52"	19.5 pounds	40" x 48"		
Width 3.48"		80 Six-Packs Per Pallet		
		20 Six-Packs Per Layer	0 87712 10138 6	(01)00087712651386
		4 Layers Per Pallet		