

Family Vineyards  Three Generations

RUTHERFORD Ranch 2017

RESERVE CHARDONNAY



CARNEROS • NAPA VALLEY



The winter of 2016-2017 broke the drought for most of California. Napa Valley received much needed rainfall throughout the season, totaling almost 60 inches of rain. The vines responded with full, healthy canopies for the long growing season. The weather was warm and sunny all season, which allowed the fruit to ripen at a slow and steady pace.

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 elegant Chardonnay with dishes as versatile as lemon ricotta ravioli, baked chicken breast or a butternut squash soup.

WINE DESCRIPTION

AROMAS: Baked pear and citrus, complemented with caramel and brown sugar from the French oak

FLAVORS: Layered and complex with balance between roundness and crisp acidity. This delicate wine has flavors of baked green apple tart and tropical fruit that flow through the mouth, finishing with caramel, lemon zest and toasty oak

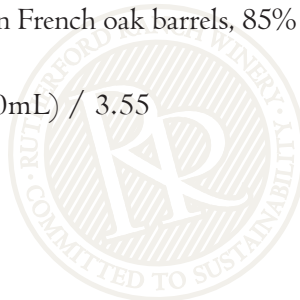
BLEND: 100% Chardonnay



AGING: 10 months in French oak barrels, 85% new oak

TA/pH: 0.58 (g/100mL) / 3.55

RS: 0 (g/100mL)

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		
	Height 11.87"	20 Six-Packs Per Layer		
	Width 7.25"	4 Layers Per Pallet		