



FUMÉ BLANC

Livermore Valley

2021

Blend: 100% Sauvignon Blanc.

Tasting Notes:

Flavors and Aromas: Familiar tropical notes of pineapple, guava, and pomelo flourish in the aroma. Enjoy a lovely floral overtone joining the tropical character on the palate, leading into a citrus-kissed finish.

Body and Structure: Oak aging creates a pleasantly smooth body and mouthfeel. Soft acidity maintains the freshness of each sip and lends itself to excellent pairing.

Pairings: Roasted chicken, fishcakes, grilled fish, salmon, and scallops. Serve chilled for best results.

Details:

Handpicked in the cool of morning, then strategically fermented in neutral barrels to provide a rich mouthfeel. Our goal is to showcase the best of what the grapes have to offer. This Fumé Blanc was aged in neutral oak for 5 months prior to bottling in order to give the wine a gentle fermentation that maximizes its delicate aromas and flavors.

Alc. by Vol. 14.5%

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