


RUBINO ESTATES
A CAL-ITAL WINERY



RISERVA COLLECTION
CHARDONNAY

Livermore Valley
2018

Blend: 100% Chardonnay

Tasting Notes:

Flavors and Aromas: A superb aroma boasts bright notes of lychee, frosted lemon cookies, and honeysuckle, which carry through on the palate. Lingering notes of baked goods and wildflower honey melt into delicate traces of apple and toasted oak.

Body and Structure: A smooth, middle-weight mouthfeel is balanced with a welcoming hint of acidity near the end.

Pairings: Pan fried crab cakes, warm goat cheese and pear salad, chicken gumbo with rice and roasted winter squashes.

Details:

This vintage of our Chardonnay was made in a bold, flavorful style using a blend of oak (40% French, 38% Hungarian, and 38% American) to impart iconic oak notes. Our Chardonnay is pressed with whole clusters and immediately placed in barrels for fermentation and oak integration. After fermentation, the wine spent another 17 months in barrel. Battonage occurs in this time, lending the characteristic mouthfeel and creaminess to our Riserva Chardonnay.

Alc. by Vol. 15.0%

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