



RUBINO ESTATES
A CAL-ITAL WINERY



FUMÉ BLANC

Livermore Valley
2020

Blend: 100% Sauvignon Blanc.

Tasting Notes:

Flavors and Aromas: A tropical nose with swirling notes of pineapple, vanilla, orange blossoms, and mango. After the complex layering of the nose, essences of ripe pear and white nectarine reveal themselves on the finish.

Body and Structure: This wine has a nice body from oak aging, while maintaining a lively, bright acidity on the palate. Ripe stone fruit lingers on the finish.

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

Details:

Our fruit is handpicked in the cool of morning, then strategically fermented in neutral oak barrels to provide a rich mouthfeel and showcase the best of what the grapes have to offer. This Fumé Blanc is aged in neutral oak for about 18 months prior to bottling in order to give the wine a gentle cold fermentation, maximizing its delicate aromas and flavors.

Alc. by Vol. 14.5%

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