

Chardonnay Russian River Ranches



Origin

Country	USA
Wine Region	California State, Russian River Valley
Winery	Sonoma-Cutrer

Technical Data

Grape Varieties	Chardonnay
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification

Harvest starts in the early mornings and then the grapes are cooled down to preserve the fruit's fresh flavors and natural acidity. After hand-sorting, the grapes are whole-cluster pressed to avoid bitter tannins from the skins and grape seeds. The cool, golden-green, free-run juice is then settled naturally in tanks for a few days before heading to French oak barrels and stainless steel for fermentation.

Ageing

Sur-lies in French oak barrels that were a mixture of new and one-year-old through neutral oak.

Description

In Brief

Russian River Ranches is a cuvee of distinct vineyard lots, each contributing its own personality to the wine. The Sonoma Coast appellation features diverse soil types and growing conditions perfect for producing exceptional Chardonnay.

Tasting notes

A beautiful pale straw color with a slight green hue. On the nose: lime, lime zest with added complexity of hazelnut, roasted nuts, white pepper, and a hint of rose floral. On the palate: fruit flavors continue to shine through with crisp, zesty lemon, notes of green melon, pear and minerality with a nice barrel spice finish. A long, tightly focused palate with a light mid-palate creaminess offers bright acidity balanced with a long juicy, velvet finish.

Food Pairing

Sip this wine on its own or pair alongside goat cheese, salads and dishes such as crab, lobster, grilled shrimp or roast chicken.

Notes

