WINERY: Ruby Vineyard

Chardonnay 2019 Laurelwood Distric

GRAPE:

WINE EXPERTS

We pick early to retain natural acidity and freshness in the wine. The grapes are gently pressed as whole clusters, then the juice is left to settle for 24 hours. The wine then barrel ferments in stainless steel and French oak barrels. We battonage once or twice as primary fermentation slows, with monthly stirring until malolactic fermentation is complete. After spending one year in barrel, final elevage is in stainless steel.

WINEMAKER'S TASTING NOTES

Subtle stonefruit interplay with tropical notes on the palate while a distinct nutty and cream aromas jump out of the glass, this wine shows just why Oregon Chardonnay continues to set the standard for the category.



More info



2019 CHARDONNAY

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