



USA

WINERY: Ruby Vineyard

Chardonnay 2019 Laurelwood

GRAPE:

WINE EXPERTS

We pick early to retain natural acidity and freshness in the wine. The grapes are gently pressed as whole clusters, 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.




TRADEWINDS



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