



RUTHERFORD
Ranch
N A P A V A L L E Y

Rutherford Ranch
2008 Chardonnay

The 2008 harvest followed a tumultuous growing season - harsh frosts, unusually high temperatures and a record early start. This actually resulted in exceptional wines across the Napa Valley – including this Chardonnay.

Delicious stone fruit characteristics and delicate tropical aromas and flavors distinctively reflect our Napa Valley fruit - sourced from our Gilles Vineyard and other select Valley sites (favorites of the winemaking team).

The bright fruit aromas and crisp flavors were preserved by aging in stainless steel. To add richness and a lush creamy texture, 35% of this wine underwent malo-lactic fermentation. Six months in oak barrels for 40% of this wine give subtle hints of toast and spice.

WINE DESCRIPTION:

Aromas: Crisp green apple, ripe pear, a touch of tang of key lime pie and tropical papaya.

Flavors: Reflect the nose with pear and apple. Cinnamon and vanilla. Fruit and solid acidity give wonderful balance. Pineapple with a crisp citrus finish that lingers on the palate.

TOTAL ACID/pH: .60 / 3.50

BLEND: 100% Chardonnay

AGING: 60% Stainless Steel
40% Barrel aged, 6 months

ALCOHOL: 13.5%

RELEASE DATE: April 2009

 RUTHERFORD
WINE COMPANY

THREE GENERATIONS COMMITTED TO 100% SUSTAINABLE
VITICULTURE AND THE CRAFTING OF FINE WINES.

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