



PROPRIETORS' RESERVE CHARDONNAY, RUTHERFORD

Technical Info

Appellation: Rutherford

Varietal: 100% Chardonnay

Production: 511 cases

Alcohol: 13.5%

Barrel Program: 18 months in barrel

2019 Tasting Notes

Aromas of ripe orchard fruits, meyer lemon, white flowers, and clove burst from the glass of this rich Chardonnay. The palate is brimming with energy and decadence, as flavors of citrus, apple, and vanilla unfurl with textbook Trinitas texture and graceful acidity. It all makes for an enthralling combination of opulence with elegance.

Winemaking Notes

These grapes were hand-harvested from their Rutherford vines, and whole cluster pressed before barrel aging in 100% new Russian oak for 18 months. The wine is sur lie aged, and goes through 100% malolactic fermentation prior to bottling, giving the wine its beautiful creamy palate and viscosity.

2019 Vintage Notes

Fresh, energetic, and powerful sums up our 2019 wines. The season brought plenty of rain along with steady temperatures that resulted in about average crop yields. The easy going weather allowed grapes to maintain vibrant acidity, while also developing gorgeous fruit complexity. It is another banner year for the region, and the wines will delight for years to come.

Suggested Retail Price: \$40

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