



FUMÉ BLANC

Livermore Valley
2024

Blend: 100% Sauvignon Blanc.

Tasting Notes:

Flavors and Aromas: Delightfully flavorful and bright, this wine offers integrated tropical notes of guava, pineapple, and banana, framed by accents of vanilla and spice.

Body and Structure: Oak aging creates a pleasantly smooth yet light body and mouthfeel. A lingering subtle finish invites you to take another refreshing sip. Serve chilled.

Pairings: Roasted chicken, fishcakes, grilled fish, salmon, and scallops. Serve chilled for best results.

Details:

Handpicked in the cool of morning, then strategically fermented in neutral barrels to provide a rich mouthfeel. Our goal is to showcase the best of what the grapes have to offer. This Fumé Blanc was aged in neutral oak for 6 months prior to bottling in order to give the wine a gentle fermentation that maximizes its delicate aromas and flavors.

Alc. by Vol. 14.5%

Follow us on social media!

facebook.com/rubinoestates | [@RubinoEstates](https://twitter.com/RubinoEstates) | [#RubinoEstates](https://hashtagestates)

