



RYDER
ESTATE



APPELLATION
Central Coast

ALCOHOL
13.5%

AGING
French Oak and
Stainless Steel

Chardonnay

CENTRAL COAST - CALIFORNIA

Ryder Estate wines are crafted from our sustainably farmed estate vineyards on California's golden Central Coast. The Central Coast is blessed with cool ocean air that blankets our vineyards in the early morning until the warm sun peaks through the clouds in the afternoon. This wonderful combination of sea, sunshine and soil makes perfect growing conditions for our grapes to develop intense flavors and elegant character that is true to each varietal.

Our passion is to make the best wine each vintage to enhance life's best moments. At Ryder Estate, we keep it real and make great wines you can trust.

WINEMAKING

At the winery, the fruit is carefully sorted, gently whole-cluster pressed, then chilled and lightly settled. The juice is slowly fermented in stainless steel at cool temperatures to preserve the fresh fruit aromatics and crisp, luscious flavors. After fermentation, about 70% of the wine is aged in stainless steel tanks. The remainder of the blend is aged on new French oak to add lovely notes of vanilla and toast.

TASTING NOTES

Ryder Estate Chardonnay is bright, focused and elegant. Tropical and citrus aromas lead into flavors of pear, stone fruit and apple with a hint of vanilla. Pairs perfectly with baked mac & cheese, grilled romaine Caesar salad and celebrating after a satisfying day of kayaking on the river.

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