



HUNDRED KNOT

CHARDONNAY | 20
LOS CARNEROS | 19

Straw gold in the glass, heady aromas of spiced apples, poached pears, wet stone, white flowers, toasted marshmallow and hints of vanillin bound out of the glass. They all meld effortlessly into a soft and unctuous palate rich in textured citrus, lime custard and brioche, all wrapped in a thin veil of acidity that holds it all together. Whole cluster pressed and barrel fermented in 30% new French oak with 11 months on the lees, this wine possesses a sophisticated combination of weight, balance, and nuance that marries old world philosophies with new world style.

WINE PAIRING:

POACHED OR PAN-SEARED SCALLOPS,
ROASTED WHITE FISH, SHELLLED
CREATURES LIKE CRABS, CLAMS OR
SHRIMP AND SOFT CHEESE.

VARIETALS:

CHARDONNAY

FERMENTATION VESSEL:

BARREL

SOILS:

CLAY SHALE

AGING:

11 MONTHS IN 30% NEW FRENCH OAK

CASES: 650 | BOTTLE DATE: 9.11.2020

TA G/L: 6 | PH: 3.7 | R/S G/L: 0.2

ALCOHOL: 13% | MALO USED: YES



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