



RYDER
ESTATE

Limited Production



THE GRAPES FOR THIS WINE ARE
SOURCED FROM OUR ESTATE
VINEYARDS IN THE
COOL-CLIMATE ZONE OF
MONTEREY COUNTY, PART OF
CALIFORNIA'S RENOWNED
CENTRAL COAST.

Chardonnay

NAMED AFTER FOUNDER AL SCHEID'S GRANDSON, RYDER ESTATE PRODUCES BEAUTIFULLY BALANCED, FRUIT-FORWARD WINES FROM OUR 11 FAMILY-OWNED ESTATE VINEYARDS LOCATED IN THE CENTRAL COAST REGION OF CALIFORNIA.

VINEYARD

The grapes for our Chardonnay are sourced from estate vineyards situated in the northernmost, cool-climate region of Monterey County. The moderate, maritime growing conditions and cool temperatures are ideal for Chardonnay, producing wines that are fresh and distinctive with intense varietal character and balanced acidity.

WINEMAKING

At the winery, the fruit is carefully sorted, gently whole-cluster pressed, then chilled, lightly settled and inoculated with select yeast. 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, spice and toast.

TASTING NOTES

Our Ryder Estate Chardonnay is bright, focused and elegant with aromas of vanilla, orange blossom and red delicious apple. Medium bodied with crisp acidity, the flavors are rich, ripe and tropical with notes of white peach, Asian pear, vanilla and honeyed oak.