



J. Ryland Chardonnay

A.B.V.: 16%

Varietal

- 100% Chardonnay

Location/Production

- Vineyards located north of Lyon France.
- Matured in old barrels, The juice is put in the vat or a barrel for six to eight months.
- The yeast used during fermentation is 100% natural because it comes from the grape itself.

Color, Nose & Palate

- Varying from light to dark gold in color.
- Vibrant slightly acidic wine, with hints of vanilla, The multiple aromas and taste of mineral, almond, hazelnut, peach explode on the palate.



© Copyright 2021 Zerbina Wines, LLC

BROUGHT TO YOU BY:



130 Howell St, Dallas, TX 75207

Visit us at: www.ZerbinaWines.com