



Family Ranch

AGED ON RUM OAK WHITE

winemaker notes

As in life, happy accidents happen in winemaking. During a previous oak trial for our Aged on Bourbon Oak Red Wine, we also tested adding a medium-toast French oak that was soaked in Rum to a white wine. Eh voila! The Family Ranch Aged on Rum Oak White Wine was born. This fortuitous result is a playful blend of white varietals. This dry, oaky blend displays pear and lychee with floral and herbal tones. The Rum oak offers notes of lightly toasted bread. The Rum infusion reveals even more in the mouth. The wine is intense in the glass. The mouthfeel reveals citrus characters and ends with a warm finish and soft tannins.

Appellation: California

Varietals: Blend of white varietals including Chenin Blanc | Chardonnay | French Colombard | Pinot Grigio | Sauvignon Blanc

Alc: 13%

Released: September 2021

SUGAR
FREE

GLUTEN
FREE

About the Brand

Inspired by the Fredricks' Texas homestead, settle down and savor a "porch pounder" handcrafted for casual drinking with family and friends.

profile

Nose: Pear | Lychee | Floral | Herbal | Lightly toasted bread

Mouth: Dry | Citrus | Intense | Warm finish | Soft tannins



Serve: Cold

Aging: 2 -3 years

Vinotype: Sensitive

Pairs well with: Grilled fish | Crab cakes | Scallops | Spring rolls | Goat cheese

Similar to: Suburban Fracas Skirmish and Albion Chardonnay

Fun fact: Someone who makes oak barrels is called a cooper and if you or someone you know has that as a last name, chances are that an ancestor was a brewer, distiller or winemaker.



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6
servings

10m
prep

0m
cook time

try with
dry whites

Roasted Garlic Chicken Salad

Ingredients

1/2 cup French's® Roasted Garlic Stone Ground Mustard
1/3 cup mayonnaise
3 cups chopped rotisserie chicken, (skin removed)
1/2 cup finely chopped celery
1/4 cup finely chopped carrots
2 tablespoons finely chopped red onion

Directions

Mix Mustard and mayonnaise in large bowl. Add remaining ingredients; toss until well mixed and evenly coated.

Refrigerate until ready to serve. Serve on rolls or in lettuce wraps, if desired.