

RON RUBIN
GREEN VALLEY OF
RUSSIAN RIVER VALLEY
2015
PINOT BLANC

TASTING NOTES

Refreshingly crisp with bright acidity, our Ron Rubin Pinot Blanc shows flavors of golden delicious apples, key lime and ruby grapefruit. This wine pairs beautifully with lighter-fare and is also lovely on its own.

VINTAGE

The 2015 harvest was the earliest start for many vintners in the Green Valley of Russian River Valley – most beginning the third week of August, with mid-September for Pinot Noir. The pace was fairly steady, with the warm fall weather keeping things moving along from late August until early October. Although the vines were vigorous and healthy throughout the growing season, the poor weather conditions during bloom lead to a decrease in crop size from 2014. The silver lining however, is that the quality of this precious fruit from 2015 is proving to make beautiful wines. Sometimes, it's quality over quantity that matters most - especially when it comes to concentration of flavor.

TERROIR

Our Ron Rubin Pinot Blanc expresses the character of Green Valley of Russian River Valley terroir while reflecting the versatility of the region. Green Valley's morning fogs and cool coastal breezes from the Pacific Ocean, create ideal growing conditions for pinot blanc because it allows for a 15-20% longer hang times, than that of neighboring areas. This allows for our grapes to retain bright acidity and to develop full flavor maturity.

WINEMAKING/SOURCING/CLONES

Our Limited-Edition Cool Climate Pinot Blanc comes from Dutton Ranch Vineyard's Shop Block located in Green Valley of Russian River Valley, just 1½ miles down the road from the Ron Rubin Winery estate. Pinot Blanc is an extremely rare varietal in Sonoma County with only 3½ acres planted in all of Green Valley. In 2003, the Duttons planted the Shop Block with Pinot Blanc with the knowledge that this white-skinned mutation of Pinot Noir thrives in the cold coastal air and well-drained Goldridge sandy loam soil that is characteristic of the Green Valley.

TYPE/SIZE OF FERMENTATION VESSEL

Primarily fermented in a stainless steel tank, with small blend component (20% of blend) fermented in neutral barrels. Partial malolactic fermentation in barrel component only.



RON RUBIN
WINERY
A BEAUTIFUL EXPERIENCE™

Family Owned in Sonoma County
www.ronrubinwinery.com

ALC. 13.5%
PH 3.51
TA 5.4g/L
BOTTLING DATE August 1, 2016
CLOSURE Stelvin Twist-Off with
Saranex Oxygen Barrier Liner