

RON RUBIN
GREEN VALLEY OF
RUSSIAN RIVER VALLEY

2014

GUNSALUS VINEYARD PINOT NOIR

TASTING NOTES

Our 2014 Gunsalus Vineyard Pinot Noir opens with black cherry, raspberry, vanilla bean and subtle cherrywood on the nose. Densely colored with ruby and purple tones, this pinot shows subtle fruit toward strawberry, cocoa, bay leaf, with hints of blackberry, ending with robust tannings and a persistent finish.

VINTAGE

2014 had a relatively mild summer - from veraison to harvest, the average temperature for days was 80F and 55F in the nights. Fortunately there were no late August heat spikes which pushes the sugars up before the grapes develop the desired flavor components.

TERROIR

With multiple research, teaching and consulting careers behind them, Glen and Pamela Gunsalus set out to plant a sustainably-farmed, 10-acre hillside vineyard in the Green Valley of Russian River Valley AVA. Located on the northwest side of Mount Pisgah and bordered to the north by Green Valley Creek, Gunsalus Vineyard varies in elevation from 180 to 300 feet above sea level with west to northwest facing slopes averaging 15 percent. Throughout the vineyard there are multiple microclimates where temperatures can vary 4 -10 degrees from the top to the bottom of the vineyard with the bottom blocks having the widest swings. Soil moisture is influenced by several underground springs/water flows.

WINEMAKING/SOURCING/CLONES

Gunsalus Vineyard has been planted to four Dijon Pinot Noir clones—667, 777, 115 and 114—on two low/moderate vigor rootstocks—Riparia Gloire and MG 101-14—to match the well-drained, Sebastopol loam and Goldridge sandy loam soils and moisture levels.

TYPE/SIZE OF FERMENTATION VESSEL

Fermented in a combination of upright 132 gallon barrels and stainless steel 4 ton open top tanks with Assmannshausen yeast. Skins were pressed just prior to completion of alcoholic fermentation, settled for 48 hours, then transferred to French oak barrels along with light fermentation lees. Malolactic fermentation occurred in barrels while wine was on light lees. 13 months in barrel without racking. The best 5 barrels selected for blending and bottling; 40% new French oak (from Remond Cooperage)



RON RUBIN
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ALC. 14.3%
PH 3.58
TA 5.6g/L
BOTTLING DATE November 12, 2015
CLOSURE Stelvin Twist-Off with
Saranex Oxygen Barrier Liner