

PAM'S UN·OAKED
SONOMA COUNTY
2014
CHARDONNAY

TASTING NOTES

This lively Un-Oaked Chardonnay is perfect for a backyard BBQ. Refreshingly fruity and light-bodied with a touch of sweetness, this wine is bursting with flavors of Golden Delicious apples, Asian pears and tangerine blossoms. Chef Joyce Goldstein has cooked up Spicy Moroccan Fried Chicken for this one. The combination of heat and sweet is just an epic combo.

VINTAGE

It was a remarkable vintage for Chardonnay. The rains in 2014 came in February, altering the driest season ever to just below normal. A mild spring caused flowering in early May, setting the growing season up to be an early one. Continued moderate weather with no heat spikes—led to intense fruit flavors, allowing us to focus on the lively acidity giving us a bounty of citrus and apple flavors. Only using stainless-steel aging, we crafted a crisp, delicious wine that is very approachable and food friendly.

TERROIR

Cool morning fog sweeps from the Pacific Ocean over the Russian River Valley nearly every day. This unique climate produces diurnal swings ranging from 35° to 40°F, allowing the delicate Chardonnay grapes to ripen longer on the vine. As a result, Russian River Valley Chardonnay typically sees an increase in flavor and complexity.

WINEMAKING/SOURCING/CLONES

These Chardonnay grapes were pressed into stainless steel fermentation tanks and fermented cold, (58-60°) to retain freshness. We source our grapes from Alexander Valley, Dry Creek Valley, Sonoma Carneros, and the Russian River Valley. Clones: Primarily O4 and 14.

HARVEST DATES

August 22nd - September 19th 2014

TYPE/SIZE OF FERMENTATION VESSEL

100% Stainless Steel with no oak fermenters, and no secondary (malolactic) fermentation used.



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ALC. 11.9%

PH 3.58

TA 5.8g/L

BOTTLING DATE March 19, 2015

CLOSURE Stehvin Twist-Off with
Saranex Oxygen Barrier Liner