

PAMELA'S
SONOMA COUNTY
2013
CHARDONNAY

TASTING NOTES

Fermented in 100% stainless steel, Sonoma County Un-Oaked Chardonnay is the classic everyday Chardonnay. This well-balanced wine offers bold notes of lemon curd and ripe apple with a lingering hint of honeydew melon. The fruit-forward and refreshing flavors of this Un-Oaked Chardonnay are an excellent complement to a variety of seafood, such as oysters and sole.

VINTAGE

The 2013 vintage is full of deep and rich character. Although yields were lower than the generous 2012 crop, the harvest shares the same balanced flavor notes. The Russian River Valley had a long ripening season, which helped develop complex flavors within the fruit. Just a few days saw extremely hot temperatures and the season was marked by less rain than usual, allowing our winemaking team to select maturely flavored grapes for the 2013 vintage.

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 04 and 14.

HARVEST DATES

September 3rd - 26th, 2013

TYPE/SIZE OF FERMENTATION VESSEL

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



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ALC. 12.4%

PH 3.75

TA 5.8g/L

BOTTLING DATE April 28, 2014

CLOSURE Stehvin Twist-Off with
Saranex Oxygen Barrier Liner