

RON RUBIN
RUSSIAN RIVER VALLEY
2016
PINOT GRIS

TASTING NOTES

Our 2016 Ron Rubin Pinot Gris is a delightful pale yellow-gold, with delicate floral, stone fruit, and peppermint aromas. This wine has a soft mouthfeel of minerality, but explodes with fleshy yet bright acidity and fresh fruit flavors of peach, apricot, and Asian Pear.

VINTAGE

Signaling an end to the multi-year drought, 2016 began with a very mild winter. We saw ample rainfall which charged up the soil with good moisture reserves. Temperatures were moderate, with only a few nights in early spring which required vigilance against the threat of frost. The gentle conditions continued through bloom, and resulted in good fruit set and balanced crop levels – a welcome return to normal after the tiny harvest in 2015! The grapes were treated to perfect growing and ripening conditions throughout the season. With only a few modest heat spikes in June and July that topped out in the mid-90s and a relatively cool August, our grapes were able to hang for an extended period to develop concentrated flavors.

TERROIR

Located in an extremely cool pocket of southern Russian River Valley, near the Petaluma wind gap, these grapes are bathed in extreme fog during the summer months. This gives the grapes an extremely long and slow maturation period, preventing high sugar concentration or development of strong color in the skins. The extremely cool conditions mean that the grapes ripen well into the end of September, and when picked in the early morning hours just before sunrise, they arrive at the winery cold and ready for gentle pressing.

WINEMAKING/SOURCING/CLONES

Pinot Gris is very difficult to find in the Russian River Valley, with only 180 acres planted in the entire appellation. Low yielding and challenging to grow (like its cousin Pinot Noir), Pinot Gris requires a very attentive grower. These vines were hand tended to maximize their potential.

TYPE/SIZE OF FERMENTATION VESSEL

100% fermented in stainless steel tanks, gently pressed to avoid color extraction from skins. No malolactic fermentation, and bottled quickly after completion of fermentation to preserve fresh character.



RON RUBIN
WINERY
A BEAUTIFUL EXPERIENCE®

Family Owned in Sonoma County
www.ronrubinwinery.com

ALC. 13.2%
PH 3.63
TA 5.3g/L
BOTTLING DATE January 30, 2017
CLOSURE Stelvin Twist-Off with
Saranex Oxygen Barrier Liner