

PAM'S UN·OAKED
CALIFORNIA
2017
CHARDONNAY

TASTING NOTES

This lovely Un-Oaked Chardonnay is perfect for all gatherings. It's refreshingly fruity and light-bodied, with a beautifully transparent, pale yellow color. It has showy fruit aromas of Asian pear and Golden Delicious apple; and, ripe citrus, like key lime and tangerine. With a touch of sweet, this wine is just bursting with lingering flavors of juicy, ripe poached pears. Yet, it is fresh and crisp.

VINTAGE

It was a remarkable vintage for Un-Oaked Chardonnay. Healthy winter rains continued into early April 2017, providing a great deal of soil moisture for the grapevines. This was a welcome state of affairs when summer arrived, bringing a number of heat spells to California's winegrowing regions. This growing season started off a few weeks behind average. It quickly caught up, however, by developing ripe flavors and balanced acidity. This all happened by the end of August, in some vineyards. Only using stainless-steel aging, we crafted a crisp, delicious wine that is very approachable and food friendly.

TERROIR

We source our grapes for our Un-Oaked Chardonnay from family owned vineyards in Clarksburg, Lodi, and Mendocino County. These regions are well known for their sustainable ethics and Mediterranean climates. Like southern France, these regions can bring out a beautiful ripeness in the grapes, while maintaining fresh acidity.

WINEMAKING/SOURCING/CLONES

These Un-Oaked Chardonnay grapes were pressed into stainless steel fermentation tanks. Next, they were cold fermented, with temperatures ranging from 58 to 60 degrees Fahrenheit, to retain freshness.

HARVEST DATES

Late August – Mid-September 2017



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ALC. 12.4%

PH 3.61

TA 5.5g/L

BOTTLING DATE December 13, 2017

CLOSURE Stelvin Twist-Off with

Saranex Oxygen Barrier Liner