

RON RUBIN
RUSSIAN RIVER VALLEY
2019
CHARDONNAY

TASTING NOTES

Soft and creamy notes of apple, dried pineapple and added aromas of hay, almond and toasty oak. This Chardonnay is creamy and sophisticated - combining California Sunshine with more complex and savory nuances of the Russian River Valley. The complexity of the palate is rounded out with butterscotch, toasted nuts and a hint of apple blossom. This fruit-forward Chardonnay can be enjoyed with hard cheeses, or chicken and mushrooms in a creamy butter sauce.

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.

VINTAGE

2019 was a remarkable vintage for Russian River Valley Chardonnay. Bud break began in March. There was then steady growth and light frost pressure through springtime. Flowering occurred into June, and bloom went well even after a heavy rainstorm of 3 to 4 inches of rain in May. The Russian River Valley experienced great weather leading up to fruit set in late June. Then, in July and August, major growth developed and canopy management and leaf pulling began. Veraison began in late July, always a welcome signal for grape growers.

WINEMAKING

The Chardonnay grapes for this wine were hand-picked and gently pressed to retain optimum flavor and integrity of the fruit. Sourcing from our favorite sustainable vineyards allows us to showcase the bright fruit flavors while allowing for a great acidic structure.

FERMENTATION/AGING

Barrel and tank fermented with a mix of French and American Oak, 20% new. Partial secondary (malolactic) fermentation in barrels.



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ALC. 13.7%
PH 3.62
TA 4.8 g/L
CLOSURE Stelvin Twist-Off
Saranex Liner