

RON RUBIN

RUSSIAN RIVER VALLEY

2022

CHARDONNAY

TASTING NOTES

Spicy and bold, aromatic notes of ripe apple, pineapple, mango and citrus. This Chardonnay is classic and sophisticated - combining California Sunshine with more complex and spicy nuances of the Russian River Valley. The fruity aromatics are rounded out with toasty oak, spicy ginger, nuts, apple and a hint of tangerine. This oak forward Chardonnay with a touch of sweetness, can be enjoyed with hard cheeses, grilled cauliflower dusted in parmesan or chicken and mushrooms in a creamy butter sauce. You can enjoy it now or save it for later, as it is expected to age exceptionally.

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

2022 was a remarkable vintage for Russian River Valley Chardonnay, full of curve-balls. Bud break came quick after the spring frost. Mixed with ideal summer weather and two late summer heat-waves, crops were a lower yield and speedy to ripen. This led to concentrated flavor, a compressed whirlwind harvest, and a dense, powerful 2022 Chardonnay. With a touch of bright, it is the perfect balance.

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. 13.5%
PH 3.42
TA 5.9 g/L
CLOSURE Stelvin Twist-Off
Saranex Liner