

RON RUBIN

RUSSIAN RIVER VALLEY

2018

CHARDONNAY

TASTING NOTES

Soft and creamy notes of apples, pears and spices envelope the senses, with added aromas of vanilla and toasty oak. This Chardonnay is very balanced and approachable with crisp fruit flavors, hints of butter and oak. This fruit-forward Chardonnay is wonderful when enjoyed with hard cheeses, beet salad or a summer risotto.

VINTAGE

2018 was a remarkable vintage for Russian River Valley Chardonnay! A fairly dry winter gave way to a wet early spring, delaying bud-break but providing ample moisture for the grapevines. Consistent and mild conditions during bloom and throughout the early growing season, along with a cooler than normal August, led to slow ripening and a late harvest date. This long hang-time allowed for full flavor development while retaining the bright acidity that is a hallmark of Russian River Valley Chardonnay. Harvested in late September and early October, the grapes were gently pressed before fermentation in oak barrels.

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

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

HARVEST DATES

Sept. 26 - Oct. 23, 2018

TYPE/SIZE OF FERMENTATION VESSEL

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



RON RUBIN
WINERY
A BEAUTIFUL EXPERIENCE™

ALC. 13.7%

PH 3.62

TA 4.9 g/L

BOTTLING DATE April 17, 2019

CLOSURE Stelvin Twist-Off with

Saranex Oxygen Barrier Liner