

RON RUBIN  
RUSSIAN RIVER VALLEY

2017  
PINOT NOIR

TASTING NOTES

Bright cherry, cranberry, and raspberry aromas with hints of dill, fennel, and spice. The bouquet is rounded out with sweet vanilla and berry flavors, with a balanced and elegant finish. This very approachable wine offers mouth-filling, yet soft, tannins. Ripe fruit flavors are complemented by bright acidity and a gentle oak mid-palate. This complex and fruit-driven Pinot Noir pairs beautifully with fig and goat cheese crostinis, roasted duck, and rotisserie chicken.

VINTAGE

The 2017 vintage was a year for extremes. It began with a greatly appreciated cool and wet spring, putting a true bookend on the multiyear drought of the early 2000's. Multiple warm spells were sprinkled throughout the growing season, but the vines were able to tap deep water reserves and grew uniformly and ripened a balanced crop. As harvest began, an extremely warm Labor Day weekend carried many grapes across the finish line. All our grapes were harvested by early October, fermenting safely in the winery prior to the tragic wildfires which swept through our region.

TERROIR

Our Ron Rubin Pinot Noir expresses the character of Russian River Valley terroir, while reflecting the versatility of the region. Russian River Valley's morning fog, and cool coastal breezes from the Pacific Ocean, create ideal growing conditions for Pinot Noir. This allows for a 15-20% longer hang-time than that of neighboring areas, allowing our Pinot Noir to retain bright acidity and develop full-flavor maturity.

WINEMAKING/SOURCING/CLONES

Our 2017 Pinot Noir was hand-picked, sorted, destemmed and put into open top fermenters, and was cold-soaked for 5-days. It was then fermented, pressed, and stored in French oak barrels. In addition to growing these grapes on our Estate, we acquired fruit from a few local, family vineyards.

Clones: 115, 667, 777, 828, 113, and Pommard.

TYPE/SIZE OF FERMENTATION VESSEL

Aged in 100% French oak barrels, 15% new, for 8 months.



RON RUBIN  
WINERY  
A BEAUTIFUL EXPERIENCE\*

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ALC. 13.7%

PH 3.64

TA 5.3 g/L

CLOSURE *Stelvin Twist-Off with  
Saranex Oxygen Barrier Liner*