

RON RUBIN
RUSSIAN RIVER VALLEY
2023
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 expected to age exceptionally.

TERROIR

Cool morning fog sweeps from the Pacific Ocean over the Russian River Valley nearly everyday. This unique climate produces diurnal swings ranging from 30° 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

2023 was a cooler and wetter than average year for the Russian River Valley. These lower temperatures delayed harvest, but make up for it by allowing the fruit to ripen and mature slowly on the vines. This slow ripening created intense aromas and flavors, deepening the complexity of the wine and lead to fantastic flavor development.

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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Corporation

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90 pts.

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ALC.: 13.5%
PH: 3.46
TA: 5.7 g/L
SIZE: 750ML
375ML