

RON RUBIN  
ALEXANDER VALLEY  
2023  
CABERNET SAUVIGNON

### TASTING NOTES

A classic, richly layered Alexander Valley Cabernet Sauvignon. Concentrated blackberry, cassis, and dark plum aromas with notes of mocha and spice. Flavors of ripe black cherry and toasted oak lead to a full, structured palate with smooth tannins. This Cabernet Sauvignon pairs beautifully with grilled ribeye, roasted vegetables, aged cheddar, and hearty mushroom dishes.

### TERROIR

Alexander Valley's warm days and cool nights create ideal growing conditions across its diverse soils and microclimates. This inland appellation's unique diurnal shift allows grapes to develop remarkable depth and richness while retaining natural acidity producing some of Sonoma County's most expressive, terroir driven wines.

### VINTAGE

The 2023 Alexander Valley vintage delivered balanced ripening with warm days and cool nights, allowing Cabernet Sauvignon to achieve full phenolic maturity. Expect concentrated dark fruit flavors, fine grained tannins, and vibrant acidity. This vintage shows classic Alexander Valley structure, depth, and elegance, promising excellent drinkability now and graceful aging potential.

### WINEMAKING

Our 2023 Cabernet Sauvignon was hand picked, sorted, destemmed and put into open top fermenters. It was then fermented, pressed, and stored in French and American Oak barrels.

### FERMENTATION/AGING

Open top stainless steel tank  
Aged in a blend of French and American Oak, for 10 months.



*A Beautiful Experience.*

Certified



This company is committed to  
accountability, transparency,  
and continuous improvement.

Corporation

ALC.: 14.5%  
PH: 3.97  
TA: 6.8 g/L  
SIZE: 750ML