

RON RUBIN
RUSSIAN RIVER VALLEY
2024
SAUVIGNON BLANC

TASTING NOTES

A classic fruit forward Russian River Sauvignon Blanc. Bright Meyer lemon, lime zest, and white peach aromas with hints of lemongrass. Rounded out with juicy grapefruit, guava, and honeydew flavors, with a crisp, mineral driven finish. Vibrant citrus and tropical fruit are complemented by lively acidity and a clean, refreshing mid palate. This Sauvignon Blanc pairs beautifully with fresh goat cheese, grilled shrimp, oysters, and spring salads.

TERROIR

The Russian River Valley's morning fog and cool Pacific breezes create ideal growing conditions across its diverse soils and microclimates. This unique climate allows 15%-20% longer hang time than neighboring areas, preserving bright natural acidity while developing full flavor maturity producing some of California's most compelling, terroir driven wines.

VINTAGE

Following a cool, wet winter and cool spring, Sonoma County including the Russian River Valley experienced balanced growing conditions in 2024. Mild, lengthy summer warmth was offset by cool evenings, preserving bright acidity and varietal clarity. As harvest neared, consistently gentle daytime temperatures and cool nights enabled Sauvignon Blanc to ripen evenly, resulting in a vibrant, expressive vintage marked by freshness, aromatic intensity, and elegant structure.

WINEMAKING

Our 2024 Sauvignon Blanc was hand picked and gently pressed into stainless steel tanks, then cold fermented to preserve its freshness and vibrancy. Its key signatures are true to Russian River Valley Sauvignon Blanc. By skipping secondary fermentation, we allowed this wine to remain a vibrant, lively expression of the varietal.



A Beautiful Experience.

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

Corporation

ALC.: 12.5%
PH: 3.43
TA: 6.9 g/L
SIZE: 750ML