# RON RUBIN RUSSIAN RIVER VALLEY 2022 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 if for later, as it is expected to age exceptionally.

## 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.

#### VINTAGE

2022 was a remarkable vintage for Russian River Valley Chardonnay, full of curve-balls. Bud break came quick after the spring frost. Mixed with ideal summer weather and two late summer heat-waves, crops were a lower yield and speedy to ripen. This lead to concentrated flavor, a compressed whirlwind harvest, and a dense, powerful 2022 Chardonnay. With a touch of bright, it is the perfect balance.

#### 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.



ALC. 13.5% PH 3.42 TA 5.9 g/L CLOSURE Stelvin Twist-Off Saranex Liner

