

2017 DCV ESTATE BLOCK 10 CHARDONNAY – RUSSIAN RIVER VALLEY



90 Points, Gold Medal
Critics Challenge
2019 Major Awards

HISTORY

This is the sixth vintage of our DCV Estate Block 10 Chardonnay. Located in the cool Russian River Valley, our Estate Block 10 vineyard tends to ripen slowly, providing us with grapes that are deliciously balanced. In crafting this wine, we selected just 30 rows at the far northeast side of the property. After careful cultivation through the growing season, we whole cluster pressed the fruit for gentle extraction of flavors. Some lots were fermented with native yeasts and French oak cooperers were used providing complex aromatics and flavors.

GROWING SEASON

The 2017 growing season started off with record-setting rainfalls that were much appreciated after almost five years of drought. As flowering started, foggy and windy days, as well as unusual heat spikes made for an eclectic mix of conditions. An extreme heat wave at the end of August through the first few days of September set off a fast-paced early stretch of the harvest. As the heatwave broke and temperatures actually fell to below normal ranges, the pace slowed to allow the vines and our winemaking team to catch their breath. At the time of the wildfires in October, nearly all of our lots had already been harvested. Despite the unusual cards that nature dealt, the 2017 vintage shows excellent concentration of flavors and outstanding varietal quality.

WINEMAKER COMMENTS

Our estate-grown Chardonnay is balanced, rich and harmonious, year after year. At first swirl, aromas of baked apple, asian pear and apricot fill the senses. After a few moments of airing, nuances of fresh lime, honeysuckle and candied ginger come forward. The palate is filled with rich flavors of poached pear, Meyer lemon and pineapple, with notes of nutmeg and cinnamon. The balance between fruit, oak and acid is harmonious from start to finish. An elegant, refined wine from our estate vineyard in Russian River Valley.

RELEASE DATE February 2019

BLEND 100% Chardonnay

APPELLATION Russian River Valley

HARVEST DATES September 18, 2017

ALCOHOL 14.1%

FERMENTATION 100% barrel fermented at 60°F - 68°F for 10 - 15 days;
60% malolactic

BARREL AGING 100% French oak; 28% new oak

BRX Average 23.1

PH 3.75

TA 5.8g/L

SOILS Clay loam

VINE AGE 17 years

YIELDS 4 - 5 tons per acre

