

2020 DCV BLOCK 10 CHARDONNAY – RUSSIAN RIVER VALLEY



HISTORY

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

GROWING SEASON

The fall and winter rains of the 2020 growing season were slightly below average, but spring rains helped to increase the total rainfall. Heat waves in mid-August and the first week of September set off a fast-paced early stretch of harvest. Two unexpected factors were the Walbridge Fire in August, in a remote forested area, and the Glass Fire in September, located on the eastern side of Sonoma County. Fortunately white grapes aren't fermented on their skins, making them less susceptible to smoke impact. This, combined with using lighter pressings, resulted in delicious wines with beautiful aromas and flavors.

WINEMAKER COMMENTS

This balanced Chardonnay carries aromas of peach, baked apple and candied ginger. A clean minerality carries from the nose to the first sip and expresses notes of pear, nectarine, Meyer lemon and honeysuckle. Traces of spice from its brief barrel aging help contribute to a rich yet bright mouthfeel. Excellent immediate drinkability, although the wine does have potential to age well for 2–5 years.

RELEASE DATE	September 2021
BLEND	100% Chardonnay
APPELLATION	Russian River Valley
HARVEST DATES	October 3, 2020
ALCOHOL	13.5%
FERMENTATION	88% barrel fermented at 60–65°F for 10–15 days; 60% malolactic
BARREL AGING	100% French oak; 25% new oak
BRIX	Average 23.8
PH	3.57
TA	6.3 g/L
SOILS	Clay loam
VINE AGE	20 years
YIELDS	4–5 tons per acre

