

## 2018 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 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 cooperage were used providing complex aromatics and flavors.

### GROWING SEASON

Following a long growing season characterized by cooler than normal temperatures throughout the spring and summer, the 2018 harvest started 5-8 days later than the past several years. The milder temperatures afforded the luxury of a longer hang time for the grapes, allowing them to fully mature while retaining a high level of acidity. Overall, the harvest was plentiful with some vineyards producing higher than average quantities. The season ended with the ideal combination of warm days and cooler nights which enabled the high quality of grapes to thrive while developing complexity and nuance.

### WINEMAKER COMMENTS

Our single vineyard Chardonnay is balanced, rich and harmonious, year after year. At first swirl, aromas of white peach, lemon curd and baked apple fill the senses. After a few moments of airing, nuances of key lime, honeysuckle and candied ginger come forward. The palate is filled with rich flavors of pear, Meyer lemon and nectarine, with notes of nutmeg and allspice. The balance between fruit, oak and acid is harmonious from start to finish. An elegant, refined wine from a distinctive vineyard in Russian River Valley.

**90 Points**  
*Wine Enthusiast*

**90 Points**  
*California Grapevine*

**RELEASE DATE** November 2019

**BLEND** 100% Chardonnay

**APPELLATION** Russian River Valley

**HARVEST DATES** October 22, 2018

**ALCOHOL** 13.8%

**FERMENTATION** 93% barrel fermented at 60 - 67°F for 10 - 15 days; 80% malolactic

**BARREL AGING** 100% French oak; 30% new oak

**BRIX** Average 23.2

**PH** 3.68

**TA** 6.1g/L

**SOILS** Clay loam

**VINE AGE** 18 years

**YIELDS** 4 - 5 tons per acre

