



DRY CREEK VINEYARD
DCV ESTATE BLOCK 10 CHARDONNAY

YEAR PLANTED	VINE ROWS	CLONE	SOIL
2000	30	CLONE 4	SANDY, WELL DRAINED & FERTILE



CHARDONNAY REBORN

For the past decade, we have worked tirelessly to reshape our Chardonnay program. From a production high of 33,000 cases in 1997, our Chardonnay is now an appellation focused, vineyard driven wine with just 1,250 cases produced. The second generation's unwavering commitment to quality and small lot winemaking is what drives us in today's global wine world. Through refinement and attention to detail - such as vine row selection and native yeast fermentation, this new wine reflects a mix of experience and innovation. Using old world methods and new world winemaking techniques, this exquisite wine is pure and precise – beautifully balanced, rich in character and a statement of our commitment to this most noble of grapes.

Family Owned and Sustainably Farmed Since 1972

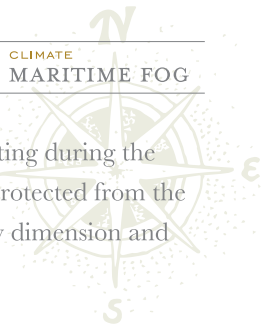


MARITIME INFLUENCE

OUR COOL CLIMATE VINEYARD

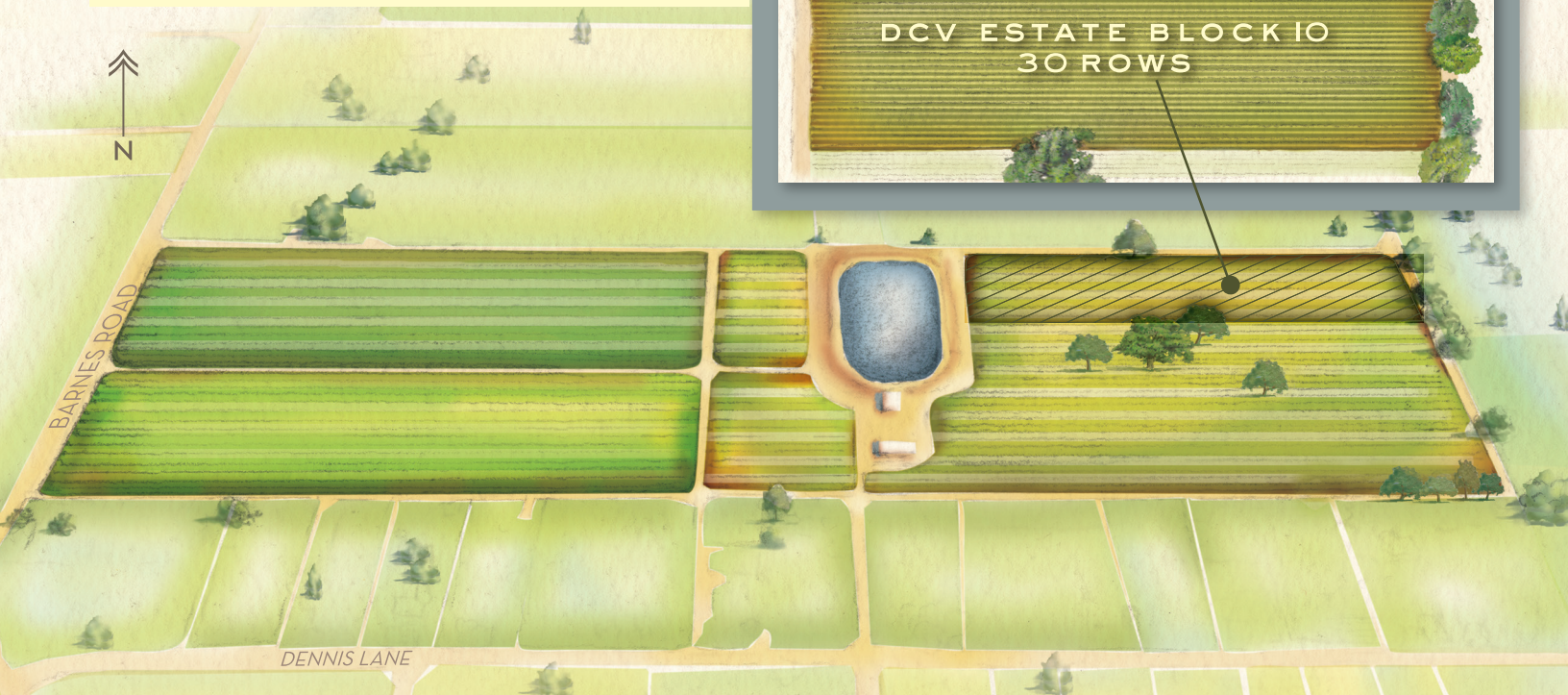
APPELLATION RUSSIAN RIVER VALLEY	LATITUDE / LONGITUDE 38.49°N/122.5°W	CLIMATE MARITIME FOG
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THE RUSSIAN RIVER VALLEY provides us with the ideal microclimate to grow outstanding Chardonnay. Daily heating during the growing season is tempered by fog from the Pacific Ocean. This moderate climate keeps our Chardonnay grapes protected from the harsh sun allowing them to ripen evenly and slowly. Balanced fruit flavors and superb acidity give our Chardonnay dimension and depth – characters that can only be achieved from a vineyard site and appellation that is second to none.



RUSSIAN RIVER VALLEY

DCV ESTATE BLOCK 10 CHARDONNAY



WINEMAKING NOTES

2013 DCV ESTATE BLOCK 10 CHARDONNAY

BARREL AGING 100% FRENCH OAK, 30% NEW	PRESSING TECHNIQUE WHOLE CLUSTER
FERMENTATION AGING SUR LIES WITH BÂTONNAGE	YEASTS NATIVE



LOCATED IN THE COOL RUSSIAN RIVER VALLEY, our Estate Block 10 Chardonnay tends to ripen more slowly than warmer regions. In crafting this wine, we selected just 30 rows at the far northeast side of our estate 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 more complex aromatics and flavors.

THE FIRST NEW WINERY AFTER PROHIBITION

DRY CREEK VINEYARD

FOUNDED 1972	WINE PIONEER DAVID S. STARE	ESTATE VINEYARD ACRES 185 SUSTAINABLY FARMED
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FOUNDED IN 1972 by David S. Stare, Dry Creek Vineyard was the first new winery in the Dry Creek Valley following Prohibition. Dave's vision to start a winery modeled after a Loire Valley chateau reintroduced the world to the wines of northern Sonoma County. Today, his daughter Kim Stare Wallace continues to build on these established traditions while innovating for the future. The second generation's passion for quality and desire to focus on estate vineyards led to the crafting of this wonderful new Chardonnay. With the second generation firmly at the helm, the stewardship and future of Dry Creek Vineyard has never been brighter.