

2016 DCV ESTATE BLOCK 10 CHARDONNAY – RUSSIAN RIVER VALLEY



HISTORY

This is the fifth 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 2016 harvest began with a relatively even growing season after welcome winter rains helped to alleviate the drought conditions. The entire ripening season enjoyed cooler than average daytime highs and cold nights – perfect for developing complex aromas and flavors. Harvest arrived earlier than usual, with a slightly smaller yield of exceptional quality fruit. September brought morning cloud cover and beautiful days with temperatures cruising along in the mid-80s, which led to delicious ripe flavors with lower sugars and higher acidity.

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 mouthfeel is broad and expansive with juicy, delicious acidity. 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.

96 Points, Double Gold
OC Wine Society

Gold
2018 The Press Democrat
North Coast Wine Challenge

RELEASE DATE February 2018

BLEND 100% Chardonnay

APPELLATION Russian River Valley

HARVEST DATES September 26 - 29, 2016

ALCOHOL 14.5%

FERMENTATION 92% barrel fermented at 60°F - 68°F for 10 - 15 days; 49% malolactic

BARREL AGING 100% French oak; 22% new oak

BRIX Average 25.1

PH 3.68

TA 6.9g/L

SOILS Clay loam

VINE AGE 16 years

YIELDS 4 - 5 tons per acre

