

2018 DCV10 PINOT NOIR – RUSSIAN RIVER VALLEY



HISTORY

The Russian River Valley is perhaps the finest region for growing world-class Pinot Noir in all of California. The coastal climate is ideal with daily heating and cooling cycles that create the perfect conditions to cultivate this delicate grape. We produce just a small amount of Pinot Noir, hand selecting the most optimal fruit from one of our estate vineyards. Aged in small French oak barrels, this beautiful wine displays pure varietal characters and earthy nuances, true to the *terroir* of the Russian River Valley appellation.

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

Pinot Noir from our Russian River Valley estate vineyard is one of our true winemaking joys. This vintage displays wonderful aromatics of Bing cherry, blackberry and plum. Several more minutes of airing reveal notes of white pepper, black tea and roasted almonds. On the palate, flavors of red raspberry, pomegranate and plum come forward to integrate with hints of chai spice and mushrooms. The tannins are velvety and smooth with a round, creamy mouthfeel. This delicious Pinot Noir is balanced with nice acidity and a long lingering finish

RELEASE DATE	May 2020
BLEND	100% Pinot Noir
APPELLATION	Russian River Valley
HARVEST DATES	September 24, 2018
ALCOHOL	13.9%
FERMENTATION	Fermented 10 days in T-bins with hand punchdowns 2 - 3 times per day; 25% whole cluster in fermenters.
BARREL AGING	10 months in French oak; 36% new oak
BRIX	Average 23.1
PH	3.77
TA	6.6g/L
SOILS	Clay loam soils
VINE AGE	19 years
YIELDS	4 - 5 tons per acre

