

2019 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 coopers were used, providing complex aromatics and flavors.

GROWING SEASON

Overall, 2019 was a mild growing season with a later start to the summer. This seasonal shift led to a longer hang time, which allowed for even ripening and full berry development while retaining natural acidity. Harvest started about one week later than average compared to the last few vintages, and the mild growing conditions led to a very long season—fruit was harvested for nearly 70 days! This extended season allowed us to pick each vineyard block at an ideal level of ripeness to produce balanced, flavorful wines with complexity and nuance.

WINEMAKER COMMENTS

This balanced Chardonnay carries aromas of white peach, honeysuckle, and lychee. A clean minerality carries from the nose to the first sip, and expresses notes of pear, Meyer lemon, and hints of toffee. Traces of nutmeg and 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 2–4 years.

RELEASE DATE	November 2020
BLEND	100% Chardonnay
APPELLATION	Russian River Valley
HARVEST DATES	October 10, 2019
ALCOHOL	14.1%
FERMENTATION	90% barrel fermented at 60–67°F for 10–15 days; 45% malolactic
BARREL AGING	100% French oak; 28% new oak
BRIX	Average 23.3
PH	3.63
TA	6.3g/L
SOILS	Clay loam
VINE AGE	19 years
YIELDS	4–5 tons per acre

