## 2017 DCV10 ESTATE 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

The 2017 growing season started off with record-setting rainfalls that were much appreciated after almost five years of drought. As flowering started, foggy and windy days, as well as unusual heat spikes made for an eclectic mix of conditions. An extreme heat wave at the end of August through the first few days of September set off a fast-paced early stretch of the harvest. As the heatwave broke and temperatures actually fell to below normal ranges, the pace slowed to allow the vines and our winemaking team to catch their breath. At the time of the wildfires in October, nearly all of our lots had already been harvested. Despite the unusual cards that nature dealt, the 2017 vintage shows excellent concentration of flavors and outstanding varietal quality.

## WINEMAKER COMMENTS

Pinot Noir from our Russian River Valley estate vineyard is one of our true winemaking joys. This vintage displays wonderful aromatics of black cherry, pomegranate and rose petals. Several more minutes of airing reveal notes of cardamom, leather and rose petals. On the palate, flavors of black cherry, blackberry and plum come forward to integrate with hints of cocoa powder and espresso. 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 2019
Blend	100% Pinot Noir
APPELLATION	Russian River Valley
HARVEST DATES	September II, 2017
Alcohol	14.5%
FERMENTATION	Fermented 11 days in T-bins with hand punchdowns 2 - 3 times per day, 25% whole cluster in fermenters.
BARREL AGING	10 months in French oak; 27% new oak
Brix	Average 24.2
ΡΗ	3.78
ТА	6.0g/L
Soils	Clay-loam soils
VINE AGE	18 years
YIELDS	4 - 5 tons per acre