

2019 DCV10 PINOT NOIR

Russian River Valley



BLEND

100% PINOT NOIR

HARVEST DATES

SEPTEMBER 23, 2019

BARREL AGING

10 months in French Oak; 36% New Oak

13.8% PH TA 6.5G/L

SOILS

CLAY LOAM SOIL ON PLAINS

VINE AGE 20 YEARS

YIELDS

4-5 tons per acre

FLAVOR PROFILE











DIII O

BLACKBERRY

RED RASPBERRY

RANBERRY

CHAI SPICE

STYL

- Elegant
 - Nuanced
- Velvety
- Round

FOOD PAIRING

- Comté
 - Roast pork
- Mushroom risotto
- Pan-seared duck



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

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 handful of vintages, and the mild growing conditions led to a very long season — fruit was being 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

Our 2019 vintage displays wonderful aromatics of Bing cherry, blackberry and blueberry. Several more minutes of airing reveal notes of white pepper, black tea and cedar. On the palate, flavors of black cherry, red raspberry and cranberry come forward to integrate with hints of chai spice, rose petals and mushrooms. The tannins are velvety and smooth with a round, creamy mouthfeel. This Pinot Noir is balanced with naturally high acidity and a long lingering finish.