



2021 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 barrels were used, providing complex aromatics and flavors.

GROWING SEASON

The 2021 growing season was moderate and consistent, with more typical start and end dates for our 50th harvest. Due to drought conditions we saw less shoot growth, so we gave the vines extra care and attention when managing canopies and crop loads. The shorter shoots, combined with a below average fruit set, led to our yield being down across the harvest compared to last year's. However, the quality was very high overall! There was great acidity in the white grapes, like Sauvignon Blanc, and the wines are fresh, vibrant and aromatic.

WINEMAKER COMMENTS

This balanced Chardonnay carries aromas of peach, pineapple and Fuji apple with notes of honeydew melon, honeycomb, guava and creamy vanilla. The palate is full of intense, rich flavors of Asian pear, lychee and candied ginger, with striking nuances of mango, toasted coconut and toffee. Traces of spice from its brief barrel aging help contribute to its harmonious and bright mouthfeel. Excellent immediate drinkability, although the wine does have potential to age well for 1-3 years.

BLEND

100% Chardonnay

FERMENTATION

88% barrel fermented, 12% stainless steel fermented at 60–65°F for 11–14 days; 82% malolactic

BARREL AGING

100% French oak; 26% new oak

ALCOHOL | 14.1%

BRIX | 23.9

PH | 3.59

TA | 6.0 g/L

HARVEST DATES

October 11, 2021

VINE AGE | 21 years

SOILS

Clay loam

YIELDS

4–5 tons per acre

