



2023 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

In 2023, a wet winter and cooler spring delayed bud break and ripening compared to recent years. These conditions, combined with mild temperatures in summer and a lack of heat spikes, resulted in one of the latest starts to harvest — and as well as one of the longest harvests — we have seen in quite some time. Most vineyards were harvested 14–22 days later than in 2022. The weather was ideal for gradual ripening; it was pleasantly warm and sunny throughout harvest, with minor rain that did not impact the vineyards. The grapes had extended hang time, and we were able to pick each block at an optimal level of ripeness. The berries were fully developed, concentrated, flavorful and balanced with bright acidity.

WINEMAKER COMMENTS

This balanced Chardonnay carries aromas of Meyer lemon, honeysuckle and citrus honey with notes of lime peel, candied ginger, toasted coconut and a touch of minerality. The palate is full of intense, rich flavors of lemon bar, peach and mango, with striking nuances of pineapple upside-down cake, grilled lemon, Asian pear and vanilla cream. Traces of spice from its brief barrel aging help contribute to its harmonious and bright mouthfeel.

FERMENTATION

88% barrel fermented, 12% stainless steel fermented at 59–63°F for 11–14 days; 47% malolactic

BARREL AGING

100% French oak; 26% new oak

ALCOHOL | 14.1%

BRIX | 24.1

PH | 3.64

TA | 6.1 g/L

HARVEST DATES

October 21, 2023

VINE AGE | 23 years

SOILS

Huichica loam on flood plains

YIELDS

4–5 tons per acre

PREVIOUS VINTAGE:

92
POINTS

91
POINTS

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WINE ENTHUSIAST

