

2013 DCV ESTATE BLOCK 10 CHARDONNAY – RUSSIAN RIVER VALLEY



HISTORY

This is the second vintage of Estate Block 10 Chardonnay. Located in the cool Russian River Valley, our Estate Block 10 vineyard tends to ripen slowly providing us with grapes that are deliciously balanced. In crafting this wine, we selected just 30 rows at the far northeast side of the property. After careful cultivation through the growing season, we whole cluster pressed the fruit for gentle extraction of flavors. Some lots were fermented with native yeasts and French oak cooperers were used providing complex aromatics and flavors.

GROWING SEASON

The 2013 harvest will be remembered as a season of near perfect growing conditions. It was also one of our driest seasons on record. By mid-January, it seemed that Mother Nature turned off the rain spigot. Overall, winter was extremely mild. Spring budbreak was normal with frost of little or no concern. The summer growing season was outstanding with moderate temperatures. Harvest conditions were excellent. Yields were normal and the quality was superb with all varietals achieving optimal ripeness levels.

WINEMAKER COMMENTS

Balanced, rich and harmonious, this is what makes Chardonnay such a delicious and popular varietal. The aromas start off with wonderful toasty notes of butterscotch, baked pear and caramelized apple. The spices really stand out after a couple twirls of the glass with nutmeg and allspice shining through. The mouthfeel of the wine is broad and expansive. The wine is juicy and delicious and yet delivers the right amount of acidity so as not to be flabby or one note. The balance between fruit, oak and acid is harmonious from start to finish. It's refined and elegant - a sign of a great wine!

2012 Vintage

90 Points
Wine Enthusiast

"11 Best Bottle of the Year"
Miami Herald

91 Points
WineReviewOnline.com

RELEASE DATE

July 2015

BLEND

100% Chardonnay

APPELLATION

Russian River Valley

HARVEST DATES

September 23, 2013

ALCOHOL

13.5%

FERMENTATION

100% barrel fermented; 80% malolactic

BARREL AGING

100% French oak; 30% new oak

BRIX

Average 23.8

PH

3.62

TA

0.62g/100mL

SOILS

Clay loam

VINE AGE

13 years

YIELDS

4-5 tons per acre

