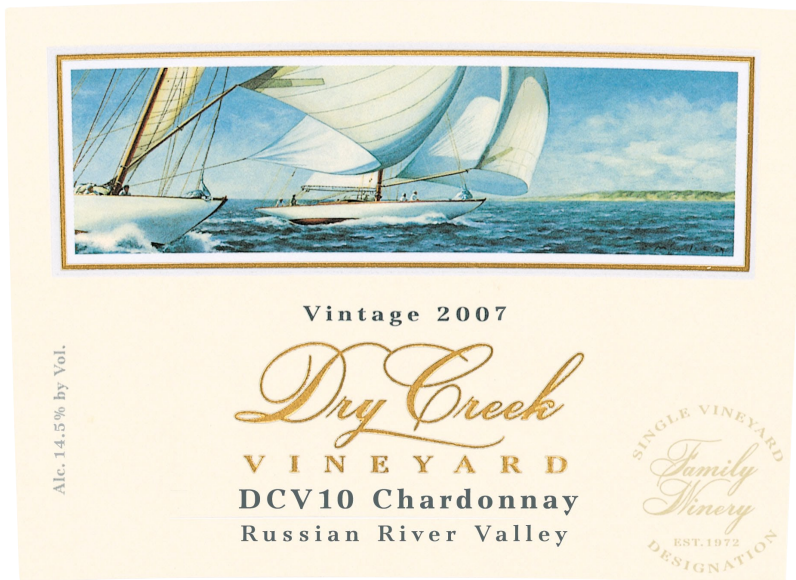


## 2007 DCV10 CHARDONNAY – RUSSIAN RIVER VALLEY



2006 Vintage

**HIGHLY RECOMMENDED**  
*California Grapevine*

**GRAPES** 100% Chardonnay

**APPELLATION** 100% Russian River Valley

**HARVEST** September 26, 2007

**FERMENTATION** Barrel fermented in French oak. Aged *sur lies* 18 months

**BARREL AGING** 18 months in French oak

**ALCOHOL** 14.5%

**TOTAL ACIDITY** 0.56

**pH** 3.57

**RESIDUAL SUGAR** Dry



### WINEMAKER COMMENTS

At first swirl, this wine expresses deep aromas of vanilla, toasted almonds, pear, apple, and spice. After a few minutes in the glass, more subtle nuances start to appear such as nutmeg and caramel. The wine is full and rich on the palate showing lots of buttery characters, along with a wonderful core of fruity complexity. For all of its richness, this Chardonnay dances across the palate leaving a nicely focused aftertaste. The finish combines the toasty oak, baked apple, and pear theme, culminating with a balanced and velvety mouthfeel.