

## 2008 DCV10 CHARDONNAY - RUSSIAN RIVER VALLEY



### HISTORY

Our estate DCV10 Russian River Valley Chardonnay vineyard is the backbone of our Chardonnay program. This single vineyard expression comes from a unique parcel in the vineyard that is often harvested separately from the other lots. Planted to clone 4, this Chardonnay expresses true Burgundian techniques of 100% barrel fermentation and 100% malolactic fermentation. Produced exclusively for our wine club members, DCV10 Chardonnay is full bodied, richly textured and velvety delicious!

### GROWING SEASON

The 2008 vintage began with heavy rains in November and December. However, by February, Mother Nature had turned off the rain spigot. Several consecutive weeks of frost in March were followed by heavy winds in mid-April. While not ideal conditions, our winemaking team was able to manage and navigate this tricky vintage to produce outstanding wines.

### WINEMAKER COMMENTS

The 2008 DCV10 Chardonnay reflects the bright character and cool-climate structure of the Russian River Valley appellation. At first swirl, the wine offers an array of white flower, honeydew, apricot, white peach, and lemon aromatics. On the palate, stone fruit and custard layers meld perfectly with excellent acidity and subtle oak nuances. The finish is harmonious and balanced accentuating pure fruit character and a long and lingering finish.

2006 Vintage

**HIGHLY RECOMMENDED**  
*California Grapevine*



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**RELEASE DATE** November 2010  
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**BLEND** 100% Chardonnay  
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**APPELLATION** Russian River Valley  
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**HARVEST DATES** September 29, 2008  
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**ALCOHOL** 13.5%  
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**BRIX** Average 24.5  
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**FERMENTATION** 100% barrel, 100% malolactic  
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**PH** 3.56  
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**TA** .56g/100mL  
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**BARREL AGING** 18 months in 100% French oak, 43% new  
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**SOILS** Loam, high fertility zones  
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**VINE AGE** 12 years  
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**YIELDS** 3-4 tons per acre  
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**RESIDUAL SUGAR** Dry  
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