



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.

The 2022 harvest was compressed, starting with an early budbreak in the spring. A heatwave at the beginning of September accelerated ripening and shifted the timeline of a significant number of vineyards, setting the earliest recorded picks in the history of our family winery, particularly for red varieties. Fortunately, some rain following the heatwave mitigated the increase in sugars, resulting in a high-quality, yet short and intense harvest that spanned just 44 days. We are pleased with this vintage — cluster and berry sizes were down, but aromatics and flavors in the wines are abundant.

This balanced Chardonnay carries aromas of peach, green apple and lime with notes of candied ginger, allspice, cream soda and a touch of minerality. The palate is full of intense, rich flavors of Asian pear, mango and Meyer lemon, with striking nuances of ruby grapefruit, honeydew melon and vanilla bean. 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.



6.1 g/L

86% barrel fermented, 14% stainless steel fermented at 60–65°F for 12–16 days; 68% malolactic

September 23 & October 3, 2022

22 years

100% French oak; 28% new oak

13.0%

Clay loam

22.3

4–5 tons per acre

3.52

92
POINTS

JAMESSUCKLING.COM