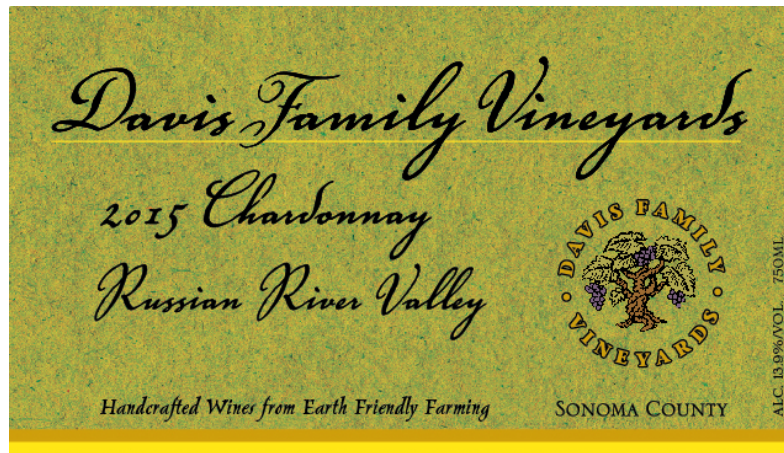


Davis Family Vineyards



This wine is a classic Chardonnay, showing beautiful restraint while remaining incredibly elegant. Each year our goal is to achieve the seamless balance between the old world and the new, while maintaining “a sense of place” or terroir – the special characteristics of a region that share similar soil and weather conditions that are unique to that one place on earth. In addition to this focus on terroir, we always strive to highlight the subtle nuances that make each vintage distinct. This wine is an excellent representation of 2015 Russian River Chardonnay, delicately crafted to showcase the fruit from our unique vineyard site.

Our Estate Vineyard has been farmed organically since Guy planted it 20 years ago. The Chardonnay, planted in 1996, is located at the very bottom of the eastern facing hillside planted to some field cuttings from Chassagne Montrachet and Dijon clones 76. This is one of the coolest spots on the vineyard, which allows the fruit an extended hang time on the vine. The incredible complexity in our Chardonnay can be attributed to this longer ripening period. The soil is Goldridge series with high amounts of volcanic ash resulting in highlights of minerality in each vintage.

In order to achieve a beautiful, crisp, clean, Chardonnay that exemplifies balance, we start first with our vineyard management. We use only earth friendly farming practices (organic & biodynamic) and hand-pick all of the grapes only when they are perfectly ripe. The grapes are then brought into the winery where there they are hand sorted and whole cluster pressed into juice, garnering more brilliance of flavor from the grapes. 70% of the grapes are placed into French Oak barrels to undergo full Malolactic fermentation—fermented with 100% native yeast in tight grain French Oak barrels, 1/3 new, 1/3 one-year-old and 1/3 two-year old, helping to develop smooth round textures and add richness to the wine. The other 30% is placed into stainless steel barrels, thus preserving the fruit and acidity which highlights the purity of our vineyard. The wine is then aged in their respective barrels and just before bottling the oak & stainless steel barrels are blended, stylistically giving us the best of both worlds (the old & the new). This wine was aged for 10 months – lees were stirred through its primary fermentation, then topped only, never racked, for the rest of its time in barrel.