

# 2019 DUMOL WESTER REACH CHARDONNAY

Comprising vineyards that we have planted, farmed, and harvested for close to twenty years.



## IMPRESSIONS

Our 2019 vintage of Wester Reach Chardonnay is a multi-layered interpretation of this classic region where we live and farm. It includes some of the greatest sites in the appellation—vineyards that we have planted, farmed, and harvested for close to twenty years. Comprising three of the region’s singular sub-districts, the wine blends fruit from the valley with vineyards that stretch westward toward the coolest “reaches” of the appellation’s high elevation coastal ridges. Each district contributes something unique, be it valley-floor richness, ridgeline density, or coastal vibrancy.

The broad orchard fruit generosity of our Flax Estate, located in the northern Middle Reach, centers the wine. We then layered in the trademark orange-tangerine intensity of old vine fruit from the iconic Ritchie Vineyard on the Laguna Ridge. Beyond the valley, approaching the coast, our DuMOL Estate is the wine’s foundation, contributing powerful citrus fruit and savory-mineral drive. Perched high on a ridgetop overlooking the Green Valley, the Morelli vineyard brings a lemon and honey supple texture. The crowning element, a parcel in the majestic Heintz Ranch, delivers sweet botanical and truffle-infused complexity.

Aromas are rich with oily intensity: white peach, tangerine, crystallized ginger, and hazelnut underpinned by an edge of steely mineral freshness. Stone fruits and deep citrus oil dominate the palate, broad and layered, full of intricate nuances. Tangy lemon curd and grapefruit notes combine with fresh acidity to bring energy and focus to the long, vibrant finish. Drink between Summer 2021 and 2025.

ANDY SMITH  
WINEMAKER, VITICULTURIST & PARTNER

## VINEYARD & WINEMAKING DETAILS

APPELLATION	RUSSIAN RIVER VALLEY
VINEYARDS	30% DUMOL ESTATE, 22% MORELLI, 16% FLAX ESTATE 16% CHARLES HEINTZ, 16% RITCHIE
CLONES	OLD WENTE, MT EDEN & CLONE 4
VINE AGE	5-47 YEARS
HARVEST DATES	HAND HARVESTED SEPTEMBER 2 <sup>ND</sup> THROUGH 27 <sup>TH</sup>
BARREL AGING	FERMENTED & AGED 11 MONTHS IN 30% NEW FRENCH OAK FOLLOWED BY THREE MONTHS SETTLING IN TANK. COMPLETE MALOLACTIC FERMENTATION.
ALCOHOL	14.1%
PRODUCTION	3,540 CASES OF 750ML