

2007 CHARDONNAY – RUSSIAN RIVER VALLEY



HISTORY

In 2003, Chardonnay at Dry Creek Vineyard received a complete makeover. Production was reduced by more than half as we focused our Chardonnay to include only our finest Russian River Valley vineyard lots. We then hired veteran winemaker Bill Knuttel to help us retool our barrel program focusing on French oak and barrel fermentation. Experimenting with whole cluster pressing and other winemaking techniques, Chardonnay, perhaps more than any other wine, has been completely reinvented at Dry Creek Vineyard.

GROWING SEASON

2007 was excellent across the board. Warm and dry during the growing and harvest seasons, temperatures remained moderate allowing the grapes to achieve full maturity and flavor potential.

WINEMAKER COMMENTS

In the glass the 2007 vintage begins with tropical fruit aromas such as melon, Asian pear, and white peach. On the palate, the wine exudes rich Chardonnay flavors. Layers of nutmeg, baked apple, and almond flavors fill the mouth with more exotic characters of tangerine, apricot, and floral elements. This deftly balanced Chardonnay matches ripe fruit flavors and seamless acidity with good structure and a sense of purity and finesse on the finish.

91 Points, BEST BUY
Wine & Spirits Magazine

HIGHLY RECOMMENDED
California Grapevine

**GOLD MEDAL –
CHAIRMAN'S AWARD**
Riverside Int'l Wine Competition



RELEASE DATE	September 2009
BLEND	100% Chardonnay
APPELLATION	100% Russian River Valley
HARVEST DATES	September 10 – 26, 2007
ALCOHOL	13.5%
BRIX	Average 24.0
FERMENTATION	100% barrel fermented, 85% malolactic
pH	3.59
TA	0.56g/100mL
BARREL AGING	100% French oak, 36% new barrels, barrel aged for 10 months
SOILS	Varies with a combination of gravelly loam and sandy soils stretching throughout the Russian River Valley
VINE AGE	Varies from 10 to 20 years
YIELDS	Averages 4 to 6 tons per acre