2022 DUMOL HIGHLAND DIVIDE CHARDONNAY



Vibrant and balanced, this Chardonnay showcases the unique terroir of Green Valley with its rich citrus flavors and precise acidity.



Impressions

Our new 2022 Highland Divide Chardonnay fully captures the beautiful equilibrium we can achieve between intensity, richness and structure in wines grown on the elevated ridgelines of Green Valley. Vineyards situated on the heavier valley soils below, can't produce grapes with this intrinsic balance. The seamless combination of such elements as: restrictive hillside soils, classic small-berry vine clones, and precise farming without irrigation are then expressed using classical winemaking and long aging on the fermentation lees. The result is Chardonnay that's full of oily citrus fruits, deep in texture, and has fine acidity to balance and shape this intensity. These hillsides are the reason we chose to focus on Green Valley from our start in 1996, and we remain enthralled with them to this day. There's a real sense of effortless quality in these terroirs which makes harvesting these vineyards a real privilege.

Deep resonant aromas of oily lemon and lime, thyme and sage, flint and honey-suckle. There's an edge of cut grass freshness and briney oyster shell. The citrus and green pear fruits are succulent and expansive. Vibrant acidity brings cut to the wine's natural richness and drives the wine to a savory grapefruit finish. Serve at 55F and drink between late-2024 and 2028.

Vineyard & Winemaking Details

APPELLATION	RUSSIAN RIVER VALLEY
VINEYARD	100% DUTTON RANCH
CLONE	MT. EDEN & OLD WENTE
VINE AGE	16-23 YEARS
HARVEST DATES	AUGUST 22 & 30
BARREL AGING	aged 11 months in 25% french oak barrels from tonnelleries chassin & atelier centre france followed by 5 months settling in tank
ALCOHOL	14.1%
PRODUCTION	1430 CASES OF 750ML, 20 CASES OF 1.5L MAGNUMS, AND 24 BOTTLES OF 3L