

## 2019 DUMOL CHLOE CHARDONNAY

*Our richest 2019 Chardonnay seamlessly combines three low-yielding classic vineyards which provide detail, nuance, power, and finesse.*



The 2019 *Chloe* Chardonnay showcases the warmer central Russian River Valley district, wholly distinct from the coastal southwest ridgelines featured in our other wines. The soils here are clay-dominant and amplify the wine's deep flavor and broad, layered texture.

Our richest 2019 Chardonnay bottling, this wine seamlessly combines three low-yielding classic vineyards which effortlessly provide detail, nuance, power, and finesse. The concentration is offset by lilting acidity, which flickers and fades and provides a counterbalance to all this power.

Deep and intense aromatics of nectarine, apricot, mint leaf, chamomile, and flint. The flavors are expressive and generous with wave upon wave of ripe stone fruits and lemon oil. Layered and expansive, the wine's deep concentration builds through the palate to a rising finish of mineral-infused acidity and lingering notes of almond and honey. Serve at 58F - not too cold - and drink between 2022 and 2028.

### VINEYARD & WINEMAKING DETAILS

APPELLATION	RUSSIAN RIVER VALLEY
VINEYARDS	40% EL DIABLO, 40% LORENZO & 20% RITCHIE VINEYARDS
CLONES	OLD WENTE
VINE AGE	11-47 YEARS
HARVEST DATES	SEPTEMBER 9 <sup>TH</sup> AND 24 <sup>TH</sup>
BARREL AGING	12 MONTHS IN 35% NEW FRENCH OAK BARRELS FROM TONNELLERIE DAMY THEN 6 MONTHS SETTLING IN TANK
PRODUCTION	960 CASES OF 750ML, 20 CASES OF 1.5L MAGNUMS & 12 BOTTLES OF 3L