

D U M O L

ABOUT

DuMOL was founded in 1996 on a narrow bet: that a small stretch of the western Russian River Valley, running toward the Sonoma Coast, could produce some of the best Pinot Noirs and Chardonnays in the world. Thirty-plus vintages later, the bet has become a conviction. And the work continues.

We organically farm 100 estate acres within this tight geographic boundary, where uplifted marine Goldridge soils meet coastal fog and the chill off the Pacific. Two varietals. One region. Winemaker Andy Smith has been making decisions on this land for nearly three decades, leading an internal farming team that lives in the vineyards year-round. We know how fog moves through each block, how the soils drain after a wet spring, which clones to plant where. Focused experimentation — small-lot Chenin Blanc, Syrah, Cabernet Sauvignon, and old-vine mountain Zinfandel — further deepens our intimacy with the land. This knowledge compounds. It shows up in the glass.

In a world optimizing for speed and volume, we choose to go deeper, to reward attention, to let time do its work — because wine is dynamic. It's alive. It evolves, constantly, from vine to barrel to bottle. It changes in the glass, alongside a meal, and with the company it brings together.

Every bottle of DuMOL supports a way of working that values place and patiently chooses craft, thirty-something years running. Worth keeping. Better shared. We'd love a seat at your table.

For more information, visit dumol.com & follow @dumolwinery:

