

DUMOL

2024 'CHLOE' CHARDONNAY

The wine has slightly lower acidity than our coastal wines, making it more approachable in its youth, with flavors leaning toward ripe orchard fruit rather than zesty citrus.

96 pts

"The 2024 Chardonnay Chloe blends 45% fruit from the top of the vineyard with the remainder from East-side Road. Peach, apricot, citrus length, silky hazelnut, and Damy oak texture all emerge beautifully with excellent viscosity and drive."

—AUDREY FRICK/JEB DUNNUCK

VINEYARD & WINEMAKING DETAILS

APPELLATION:
Russian River Valley

VINEYARD:
55% Flora Marie &
45% DuMOL Bressay Estate

CLONES:
Old Wente

HARVEST DATES:
August 20 & 29

BARREL AGING:
228L French oak barrels, 30% new
for 11 months. Blended and finished
in tank for 6 months.

ALCOHOL:
14.0%

PRODUCTION:
980 cases of 750ML



IMPRESSIONS:

Our 25th vintage of this two-vineyard blend which has consistently focused on the central Russian River Valley district to highlight the richest side of DuMOL Chardonnay. The wine has slightly lower acidity than our coastal wines, making it more approachable in its youth, with flavors leaning toward ripe orchard fruit rather than zesty citrus. The blend combines the opulent fruit richness of Flora Marie, from the warmer central Russian River hills, with vines from the top of our Bressay Estate that contribute oily texture and waxy, honeyed fruit. The wine can be enjoyed on release but will age positively in bottle for eight years.

Aromas and flavors of white nectarine, peach, and apricot, alongside honeysuckle, ginger, and beeswax notes. There's a line of rich lemon curd that develops as the wine opens. It's immediately opulent and broad, with obvious concentration and depth that resonates through to a long, chewy finish. Lively acidity allows the wine's character to gently linger. Drink between 2026 and 2034.