

DUMOL

2024 DUMOL ESTATE VINEYARD CHARDONNAY

Oily citrus fruits dominate with deep textural richness and brisk mineral acidity. The wine is intense, long, and pure, with wonderful savory complexity throughout.

97 pts

"With more clay in the soils, [this wine] offers greater extract, acidity, and age-ability alongside notes of white pineapple, salty earth, flint, and wet stones. More vertical and structured in profile...and should age beautifully over the next 15 years."

—AUDREY FRICK/JEB DUNNUCK

IMPRESSIONS:

Our organically farmed, high-density Estate Chardonnay parcel sits at the top of the ridge, amid diverse and aromatic coastal forest. The soil is sandy, but a vein of clay in the subsoil holds winter rain, so we don't need to irrigate the vines—this concentrates character. Tight vine spacing keeps the clusters and soil shaded during summer heat, so the fruit retains the micro-details of its environment. The thick-skinned grapes are tiny and carry a huge amount of natural fruit extract, translating to deep texture and chewy structure in the resulting wine. These terroir factors balance an equal measure of concentration from the soil with freshness from spacing and climate, and the wine has a long track record of developing beautifully in bottle for ten to twelve years.

The wine's aromas and flavors feature herbal notes of sage, white pepper, thyme, bay laurel, and chalky freshness. Oily citrus fruits dominate with deep textural richness and brisk mineral acidity. The wine is intense, long, and pure, with wonderful savory complexity throughout.

VINEYARD & WINEMAKING DETAILS

APPELLATION:
Sonoma Coast

VINEYARD:
100% DuMOL Estate Vineyard

CLONES:
Mt Eden & Old Wente

HARVEST DATES:
September 7

BARREL AGING:
320L French oak barrels, 28% new for 11 months. Blended and finished in tank for 6 months.

ALCOHOL:
14.0%

PRODUCTION:
740 cases of 750ML

