2018 DUMOL WESTER REACH CHARDONNAY

Focused, driven, mineral-laden and pithy with a rare cool-climate fruit intensity.

IMPRESSIONS

Our 2018 Wester Reach Chardonnay comprises three of the most celebrated old-vine Chardonnay vineyards in California with our high-density estate vineyard at its core. A classic DuMOL coastal Russian River wine, it maintains an impeccable balance between fruit-filled Californian style and a vibrant, focused European approach—an interplay of richness and freshness, texture and acidity.

From one of the greatest vintages in modern Californian history, the wine possesses inherent concentration, depth and definition—focused, driven, mineral-laden and pithy with a level of cool-climate fruit intensity and presence that is very rare. Such a distinctive character is typically achieved only in small-lot single-vineyard wines. The quality of this blend is a testament to our pedigreed vineyards, precise farming, twenty years' experience and patient, sensitive craftsmanship.

The nose brims with expansive aromas of white lily, apricot, stone fruits and lemon zest underscored by elements of flint, oyster shell and spearmint. The palate delivers a long, subtle arc of flavor and great viscosity. It is initially taut and vibrant with lime juice, lemongrass and citrus oil before opening to richer, deeper fruits, fig and peach, and layers of texture. The finish washes long with bright, clean acidity and a linger of ginger, honey and spice.

Andy Smith
WINEMAKER, VITICULTURIST & PARTNER

VINEYARD & WINEMAKING DETAILS

APPELLATION	RUSSIAN RIVER VALLEY
VINEYARDS	31% HANSEN HILL, 26% DUMOL O'CONNELL ESTATE, 17% CHARLES HEINTZ, 16% RITCHIE, 10% LORENZO
CLONES	OLD WENTE SELECTION, HYDE WENTE SELECTION & CLONE 4
VINE AGE	11–46 YEARS
HARVEST DATES	HAND HARVESTED SEPTEMBER 4TH THROUGH OCTOBER 10TH
BARREL AGING	FERMENTED & AGED 12 MONTHS IN 35% LIGHT/MEDIUM TOAST NEW FRENCH OAK FOLLOWED BY THREE MONTHS SETTLING IN TANK. COMPLETE MALOLACTIC FERMENTATION.
ALCOHOL	14.1%
PRODUCTION	3,352 CASES OF 750ML