

DAVIS  
BYNUM

RIVER WEST Russian River Valley | Sonoma County  
2015 CHARDONNAY

VINEYARD

It has been said that Chardonnay shows the hand of the winemaker more than other varietals. Our winemaker, Greg Morthole, believes there is some truth in that, but also believes the best vineyard sites yield fruit that distinctively express the characteristics of their location. Greg's signature is embedded in each vintage as he blends his favorite blocks and clones from our River West Vineyard. The end result is a delicious Chardonnay that shows characteristics of its origins derived from careful and deliberate winemaking choices which highlight our best lots of Chardonnay.

THE HARVEST

The Russian River Valley received warm, dry weather in January, and induced the vines into an early bud break at River West. At that point, we knew there would be a good chance of an early harvest that fall. Periods of coolness were punctuated by heat spikes in late June, causing a little burn on the skins, and a heat wave in mid-August, which resulted in grape sugars climbing quickly. Harvest started very early, on August 13.

STYLE

Winemaking is light handed, with timely and deliberate choices made to craft a wine that genuinely reflects the vineyard and vintage. We like River West to show balance and restraint, rather than influencing it too much with winemaking decisions. It was fermented with native yeasts, and native malolactic in French oak barrels, 60% of which were two to four years old. The smaller percentage of new French oak plus the *sur lie* aging and monthly bâtonnage helped to round out the mouthfeel and coat the bright acidity, which is a hallmark of our favorite style of Chardonnay.

TASTE PROFILE

The 2015 Davis Bynum Chardonnay has beautiful aromas of baked Fuji apples, lemon custard and white flowers. On the palate the wine opens up with toasty brioche, hazelnut and baking spices, with a lush finish that is balanced with acidity and a rich creaminess. Enjoy this Chardonnay with creamy cheeses, vegetable risotto or grilled halibut.



|   |  |                                    |   |                             |  |
|---|--|------------------------------------|---|-----------------------------|--|
| HARVEST DATE<br>8.13-26.2015                            |  | AVG. BRIX AT HARVEST<br>23.6° Brix |   | VARIETAL<br>100% Chardonnay |  |
| APPELLATION<br>100% Russian River Valley                |  |                                    | SOIL<br>Well drained silt loam with gravelly areas  |                             |  |
| VINEYARD<br>River West Vineyard,<br>Westside Road       |  |                                    | pH<br>3.24  | TA<br>.75g/100mL            | ALC<br>14.5%   |
| WINEMAKERS<br>Greg Morthole<br>David Ramey (consulting) |  |                                    | PRODUCED<br>10,416 cases                            |                             | OAK AGING<br>12 months in French oak<br>barrels, 27% new |
|   |  |                                    | CLONES<br>4, 15, 76, 809, Wente,<br>Spring Mountain |                             |  |

— 1973 —  
FIRST SINGLE VINEYARD  
RUSSIAN RIVER VALLEY  
PINOT NOIR

Davis Bynum is distinguished as the first winery to produce a single vineyard Pinot Noir from the Russian River Valley. The vintage was 1973 and the grapes were from Joe Rochioli's now prized vineyard. Today, our heritage of winemaking lives on through hand-crafted single vineyard wines grown exclusively in Russian River Valley.