

DAVIS  
BYNUM

RIVER WEST Russian River Valley | Sonoma County  
2016 CHARDONNAY

VINEYARD

The River West Vineyard soil is predominantly Yolo sandy silt loam but with a pocket of gravelly Cortina soil in one block. We believe the best vineyard sites yield fruit that distinctively express the characteristics of their location in the finished wine. Greg's delicate signature is embedded in each vintage as favored blocks and clones from River West are blended to show off the terroir of that site. The result is a delicious Chardonnay that shows characteristics of its origins derived from careful and deliberate winemaking choices to highlight our best lots.

THE HARVEST

El Niño brought a lot of rain during the winter of 2015, but February was rather dry. Later, it warmed up, and the vines woke up a bit later than previous years. Showers soaked the vineyards in the middle of March and filled the ground with much needed water. Beautiful warm summer days led to veraison and sugar accumulation in the berries. Mid-August through mid-September was filled with overcast days and cooler weather, which helped to retain vital acidity in the fruit. As harvest approached, each block was scheduled according to its pH and sugar content, and hand-picked at night between August 30 and September 12, as the fruit reached peak maturity.

STYLE

Our single vineyard River West Chardonnay gains its structure from its bright citrusy acidity, that we tempered by fermenting in French and Eastern European oak barrels, malolactic fermentation, and sur-lie aging with monthly bâtonnage. We chose two clones to be the centerpiece. The higher percentages of clone 809 and Spring Mountain will add some tropical and floral notes, with other clones blended in for complexity, bringing classic green apple and pear. The wine was aged for a full year, with 21% new oak to round out the acidity, making the mouthfeel creamier and adding baking spice notes.

TASTE PROFILE

The 2016 Davis Bynum Chardonnay has beautiful aromas of toasted sesame, marzipan, meyer lemon and baked apple. On the palate the wine opens 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 raviolis or grilled veal chops and mushrooms.



HARVEST DATE 8.30-9.12.2016		AVG. BRUX AT HARVEST 24.6° Brix		VARIETAL 100% Chardonnay	
APPELLATION 100% Russian River Valley		SOIL Moderately deep, well drained soils			
VINEYARD River West Vineyard, Westside Road		pH 3.24	TA .64g/100mL	ALC 14.5%	PRODUCED 14,241 cases
WINEMAKERS Greg Morthole David Ramey (consulting)		CLONES 30% 809, 27% Spring Mountain, 21% 76, 15% 15, 7% 4		OAK AGING 12 months in French and Eastern European oak barrels, 21% new	



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.