D A V I S B Y N U M

RIVER WEST VINEYARD

2023 CHARDONNAY





Born from a passion for hard work and testing limits, a love of place – Russian River Valley – and enthusiasm for all things wine, Davis Bynum wines are a living legacy to their namesake – a true pioneer and champion of the Russian River Valley. Drawing on our 50 years of experience capturing the essence of the Russian River Valley we craft award-winning Chardonnay from River West Vineyard that tell the story of the land we love. This passion for the land is at the core of winemaker Greg Morthole's "Let the Land Speak" approach to winemaking. His intentionality and imagination continue the quality-driven approach of Davis Bynum and the commitment to the pursuit of excellence, quality, and consistency in all that we do. We believe great wine comes from great grapes and together we invite you to share our passion for letting the land speak.



The River West Vineyard is located on Westside Road, on a low riverside bench, in the far northern end of the Russian River Valley. The soil is predominantly Yolo sandy-silt loam with pockets of gravelly Cortina. 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 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

Due to excessive rain in the spring of 2023, the ground became saturated, leading to a delayed bud break, which consequently resulted in a late harvest in the fall. After a final inch of rain in early May, sunny and dry weather became the norm. Pleasant summer days rarely reached temperatures of 95°F until late August. The process of grapes changing color, was predictably delayed by about a month. A rare tropical storm hit California, causing a change in air pressure that brought light drizzle, another quarter of an inch of rain fell in late September, right as we were beginning our harvest, prompting us to pause and allow the ground to dry out. We finally completed the harvest on October 7, about a month later than usual, but under ideal fall conditions with perfectly healthy grapes.

TASTE PROFILE

Our River West Vineyard Chardonnay features enticing aromas of lemon curd, apple pie and graham cracker, along with flavors of baked golden apple and pie crust. The sweet honeysuckle flavors weave together with a layer of toasted hazelnut, balance by oak aging and bright acidity. Enjoy this Chardonnay with a variety of salty cheeses, butternut squash ravioli, grilled pork chops or creamy soups.

Our 2023 River West Vineyard Chardonnay is a vegan wine.

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VARIETAL

100% Chardonnay

APPELLATION

100% Russian River Valley

VINEYARDS

River West

WINEMAKER

Greg Morthole

HARVEST DATE

09.16.23-10.07.23

AVG. BRIX AT HARVEST

23.6° Brix

SOIL

Well drained sandy loam

PH3.11

TA
ALCOHOL
3.11

0.65g/100ml
14.5%

CLONES

Spring Mountain, 4, 76, 15, 809

OAK AGING

13 months in French and Eastern European oak barrels, 32% new



