

2017 DUMOL HIGHLAND DIVIDE CHARDONNAY

Deeply concentrated, beautifully textured wine.



Our new vintage of Highland Divide Chardonnay (the evolution of our Russian River Valley Chardonnay) comprises a blend of grapes from two of our world-class vineyard sites, situated between 300 and 800 feet in elevation in the tenderloin section of the Green Valley ridgeline. Morelli Vineyard, perched high in the mild “Occidental Highlands” district, delivers base richness, depth of flavor and texture while a small 1.5-acre block at our O’Connell Estate adds focus, acidity and length.

This is not just a mixing of vineyards and barrels; there’s great equilibrium in this special assembly. This release matches our single-vineyard designate Chardonnays for quality and is among the richest Chardonnays of the vintage.

This wine displays the wonderful combination of glycerin and vibrancy naturally achieved in these coastal sandstone soils and benevolent, foggy climate. It’s a deeply concentrated, beautifully textured wine from the lowest-yielding chardonnay vintage in 20+ years, and is a perfect representation of our refined house style: rich yet vibrant, power offset by intensity, precision, length and detail.

The wine shows toast, mineral and slate aromas with notes of apple and pear opening to honeyed citrus, thyme blossom, with fennel and lemongrass freshness. The deeply concentrated palate of orchard fruits and apricot preserve reveals a lovely flinty mid-palate character with spearmint and botanicals. Fine persistent length with lots of nuance and detail. Drink it soon after release or age

VINEYARD & WINEMAKING DETAILS

APPELLATION	RUSSIAN RIVER VALLEY
VINEYARDS	67% MORELLI LANE & 33% O’CONNELL ESTATE
CLONES	OLD WENTE & MT EDEN
VINE AGE	13 & 21 YEARS
HARVEST DATES	AUGUST 29TH
BARREL AGING	BARREL FERMENTED & AGED 11 MONTHS IN 30% NEW FRENCH OAK FOLLOWED BY THREE MONTHS SETTLING IN TANK; COMPLETE MALOLACTIC FERMENTATION.
PRODUCTION	974 CASES OF 750ML, 24 CASES OF 1.5L & 24 BOTTLES OF 3L