

2021 CHLOE CHARDONNAY



Immediately expressive with power, breadth and chewy depth, yet bristles with energy and freshness. Open this Chardonnay first for its early pleasure, while waiting for the sharper coastal wines to find their pace.



Our 2021 *Chloe* Chardonnay continues the theme started in 2019—a focus upon central Russian River Valley vineyards grown on lean red gravelly soils on the east bank of the Russian River itself. These neighboring sites—Flora Marie & El Diablo—naturally produce rich broad wines with power and concentration. It's important to harvest them quite early before the character becomes too exotic. We underpin this richness with a high acidity citrus-driven block from our coastal Bressay Estate which adds length and precision to the final blend. The combination is immediately expressive with power, breadth and chewy depth, yet bristles with energy and freshness. This is the designate Chardonnay to open first for its early pleasure, while waiting for the sharper coastal wines to find their pace.

Aromas of tangerine, orange and honey are offset with flint, mint and oyster shell notes. The wine is deep, intense, long and focused with great volume. Layered flavors akin to peach, nectarine and candied ginger build through the palate. There's an oily texture that's cut by vibrant acidity and the finish lingers with fine detail and enveloping power. Serve at no cooler than 53°F and drink between late-2023 and 2030.

Vineyard & Winemaking Details

APPELLATION	RUSSIAN RIVER VALLEY
VINEYARD	40% FLORA MARIE, 30% EL DIABLO & 30% BRESSAY ESTATE
CLONE	MONTRACHET & HYDE-WENTE
VINE AGE	7, 14 & 17 YEARS
HARVEST DATES	AUGUST 25, 27 & SEPTEMBER 4
BARREL AGING	AGED 11 MONTHS IN 35% NEW FRENCH OAK BARRELS FROM TONNELLERIE DAMY FOLLOWED BY 6 MONTHS SETTLING IN TANK.
ALCOHOL	14.1%
PRODUCTION	1,230 CASES OF 750ML



2021 DUMOL CHARLES HEINTZ VINEYARD ISOBEL CHARDONNAY

Wines from Charles Heintz are incredibly distinctive, unlike anything else in Sonoma or California as a whole, and that's down to the special vineyard site itself.



This is our twentieth vintage bottling Heintz Chardonnay and one of the elite vintages for quality and character. We've crafted so many memorable wines from these magical vines since I first set foot in the vineyard way back in 1998. The wines are incredibly distinctive, unlike anything else in Sonoma or California as a whole, and that's down to the special vineyard site itself. High elevation, close to the ocean, long lingering fog influence, late-season ripening, and precise farming combine to give the fruit striking intensity and style. Our 2021 ranks alongside 2002, 2007, 2013 and 2019 as my favorite expressions.

Classic Heintz aromas that are simultaneously exotic and focused: ginger and honey; lemongrass and sweet mint; chamomile and sea spray. Intense lemon and lime oil dominate the flavors with green apple and taut minerals. The texture is deep and layered with tremendous volume and fruit extract. The wine's vibrant acidity lifts this richness adding tension and freshness. Long echo of savory botanical intensity and lingering flinty edge. Serve no cooler than 55°F and drink between mid-2023 and 2028.

VINEYARD & WINEMAKING DETAILS

APPELLATION	SONOMA COAST
VINEYARDS	100% CHARLES HEINTZ VINEYARD
CLONES	#4
VINE AGE	15-27 YEARS
HARVEST DATES	SEPTEMBER 23 RD , 25 TH AND 27 TH
BARREL AGING	AGED 11 MONTHS IN 30% NEW FRENCH OAK CIGARE BARRELS FROM ATELIER CENTRE FRANCE FOLLOWED BY 5 MONTHS SETTLING IN TANK
ALCOHOL	13.7%
PRODUCTION	1,050 CASES OF 750ML

2021 RYAN PINOT NOIR

This new vintage takes me back to our earlier DuMOL days. The aromatics highlight the essence of our coastal Green Valley environment: wild berries, thyme, spearmint, truffle and freshly tilled soil.



Our first vintage of *Ryan* Pinot Noir was 2002 and it featured Dutton-Widdoes Vineyard at its core. This vineyard is one of the earliest plantings in Green Valley – 1984. At that time the vineyards were wide spaced, planted without irrigation and grown on a trellis that shaded the fruit. Now, all these years later we have hardy, experienced vines that have pretty much seen everything, and in these days of climatic extremes, these deep-rooted vines can tolerate drought and heat without issue. The fruit is uniquely characterful—wild berries, rich umami/truffle notes, underbrushy/woody complexity. When we layer in some bright coastal Jentoft fruit, the blend comes alive and infuses every corner of your palate. I've always loved that first 2002 *Ryan* bottling and this new vintage takes me back to our earlier DuMOL days. A wine for reflection.

The aromatics highlight the essence of our coastal Green Valley environment: wild berries, thyme, spearmint, truffle and freshly tilled soil. The wine is poised, vibrant and dynamic with a dark fruit pastille core then cherry, licorice, and briary notes. Concentrated and deep but always bright and quite tight knit with drawn out length and fresh focusing acidity on a spicy finish. Drink between late-2023 and 2032.

Vineyard & Winemaking Details

APPELLATION	RUSSIAN RIVER VALLEY
VINEYARD	54% DUTTON-WIDDOES & 46% DUTTON-JENTOFT
CLONE	MARTINI, SWAN & CALERA
VINE AGE	37 & 15 YEARS
HARVEST DATES	SEPTEMBER 2 & 9
BARREL AGING	AGED 15 MONTHS IN 33% NEW FRENCH OAK BARRELS FROM TONNELLERIES REMOND & MILLARD
ALCOHOL	14.1%
PRODUCTION	1,174 CASES OF 750ML, 16 CASES OF 1.5L & 18 BOTTLES OF 3L