

De Loach,
Russian River Valley Chardonnay 2023
Sonoma County, California, USA



Grape Varieties **97% Chardonnay**
3% Grenache Blanc

Winemaker **Brian Maloney**

Closure **Agglomerated Cork**

ABV **14.5%**

Bottle Sizes **75cl**

Notes **Vegetarian, Vegan**

PRODUCER

The winery and vineyards were originally owned and run by Cecil and Christine De Loach. In 2003, the family run Burgundian estate Jean-Claude Boisset purchased De Loach and brought the focus back to the estate's original high-quality winemaking philosophy, with specific emphasis on small lot winemaking, particularly of Pinot Noir from the Russian River Valley. The winery's 7-hectare estate vineyard has been completely restored and converted to organic and biodynamic viticulture, a tradition upheld by many foremost Burgundian vineyards. The De Loach estate vineyards are certified organic by CCOF.

VINEYARDS

This Russian River Valley Chardonnay is sourced from three vineyards, all of which are certified Sonoma Sustainable and contribute their unique character to the final blend. The BCD vineyard, located adjacent to the DeLoach Estate on a very gentle south facing slope, features heavy clay soils that decrease the vigour of the vines and is influenced by the Laguna de Santa Rosa. The Norris Vineyard is located in the Chalk Hill sub-appellation of the Russian River Valley and is planted to two clones of Chardonnay – 809 and 17. Clone 809 provides floral and other high-tone aromatics while the Clone 17 lends richer, riper fruit flavours. The Boriolo Vineyard is located on the Olivet Bench northeast of the winery. The vineyard's sandy and clay loam soils produce fruit that is higher in acidity with more minerality.

VINTAGE

The 2023 vintage started with an extraordinarily wet winter, which replenished water reserves. This led to budbreak occurring 2-3 weeks later than average. Cool spring temperatures delayed vine growth, flowering and veraison, setting the stage for one of the longest growing seasons of the past decade. Late September rainfall briefly interrupted harvest, though preventative measures ensured fruit arrived in pristine condition. Harvest in the region started approximately three weeks later than usual. Overall, yields were healthy, and the extended hang time resulted in exceptional concentration and bright acidity.

VINIFICATION

The juice was fermented in a combination of stainless steel tanks, concrete vats and French oak barrels. The wine was then aged for 10 months. 10% of the wines was aged in French oak (of which 10% was new) to enhance the wine's rich texture and well-rounded mouthfeel.

TASTING NOTES

A classic Russian River Chardonnay with aromas of lemon peel, yellow peach and white blossom. The palate is full bodied, with well-integrated acidity complementing the wine's rich texture and flavours of lemon curd, pear and hints of baking spice.