

# Davis Family Vineyards

## **2006 Chardonnay, Russian River Valley**

Change is good...especially when it turns out **great!** The very first change you will see with this new vintage of our Chardonnay is that the Dutton Ranch designation is missing...but the Dutton Ranch grapes are not.

What I mean by that is, we still have the exact same 12 rows of Chardonnay grapes from our friends at the Dutton Ranch as always – the same ones we have used for 10 vintages ---- But, about 1997 when we crushed our first vintage of Dutton Ranch Chardonnay, I planted a few rows of a very special Clone of Chardonnay in my own Russian River Vineyards – an exciting clone from Chassagne Montrachet in France's famed Cote de Beaune.

This French clone is known to bring a minerality, and citrus character to grapes grown in very cool regions – it was a character I was crazy about and knew would go well with the 2 clones I had been working with from the Dutton's – something that would increase the complexity and backbone of an already beautiful wine. Well, we started to pull a small amount of fruit from these plantings in my vineyard in 2003 and blended just a couple of percent into the Dutton Ranch cuvee for the final bottling, I loved it – so in 2004 a little more – and in 2005 even more – and with this 2006 quite a bit more and now have exceeded the percentage to a point that we no longer can, or need, or want to refer to it as Dutton Ranch Chardonnay designate but rather our finest expression of **Russian River Valley Chardonnay.**

The combination of these two very cool hillside vineyards, and marriage of the clonal variations of this classic grape has really put a smile on my face! I love the classic spiced apples and pears we always achieve, even hints of pineapple notes, but now with a very crisp and lively citrus and mineral streak as well. The way this wine goes with food is the way wine should be! -- Where the food gets better because of the wine AND the wine gets better because of the food.

Chardonnay when it's great does just that – a little toasty spice but never oaky – very rich, but still clean and crisp, mouthcoating and mouth cleansing, with flavors that seem to go on forever. Enough of my rambling – let me give you an idea or two of some great things to serve this with so you can see what I am talking about – these recipes are delicious with this wine ----- so even though some things are perfect constants, like all our "*Friends of the Family*" receiving Chardonnay at Easter, some things change for the best – like that great Chardonnay getting even better! Enjoy your Spring!

### **Davis Family Vineyards**

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