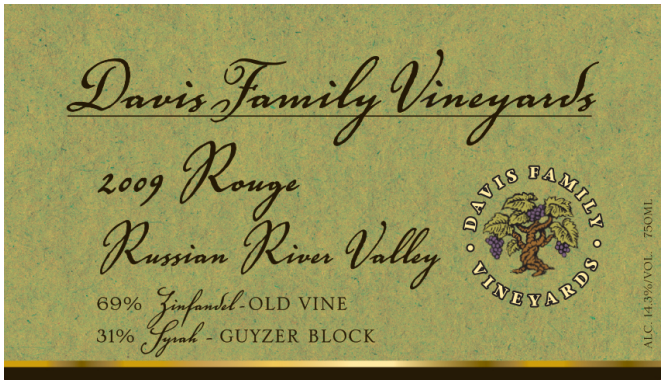
Davis Family Vineyards

At Davis Family Vineyards, we believe wine is an essential element in a rich and passionate life. In our quest for palatal perfection, our goal is for every wine to be a true, natural reflection of the vineyard from which it came, as well as the vintage in which it was grown.

Awards and Accolades

Stephen Tanzer's International Wine Cellar - 90+ Points
"Primary dark berry flavors are sharpened and lifted by tangy acidity and a hint of cracked pepper. At once sweet and spicy, with very good clarity on the youthfully tannic, gripping finish, with its echoes off primal dark fruit flavors. I'll bet this wine is more expressive in another couple of years" -Josh Raynolds



In The Vineyard

Guy and Judy Davis purchased the property on which Soul Patch vineyard is planted in 1996. Guy planted the Chardonnay, Pinot Noir and Syrah and he and his son Cole have farmed the vineyard since its purchase, in addition to the existing block of Old Vine Zinfandel. Only organic, earth friendly farming practices are used on their estate vineyard. The reasoning for this is simple; not only is this better for the planet and the consumer, but ultimately creates a more layered and complex wine.

The Soul Patch vineyard is on an eastern facing hillside in the heart of the Russian River Valley, with vineyard rows running north to south. This positioning is important because it allows the vineyard to benefit from the gentle heat of the morning sun, while being shielded form the harsh afternoon sun. All of the vineyard rows running north to south ensures that all of the fruit gets equal exposure to the sun. The soil is Goldridge series, with very high amounts of volcanic ash. This adds a beautiful minerality to each vintage, one of the highlights of the amazing complexity from our estate vineyard.

In The Winery

Our Syrah is co-fermented with 3% estate Viognier, a winemaking practice that has been widely used in the northern Rhone Vally of France for centuries. We age our Syrah in 100% French oak for 10 months, using mainly neutral barrels. Some of the wine is aged in Puncheons (which are roughly equivalent to the size of a double barrel). Puncheons allow for more micro-oxygenation and allow for increased volumes of wine to have less exposure to surface area within the barrel. There is a beautiful fullness to the wine as a result of this aging process.