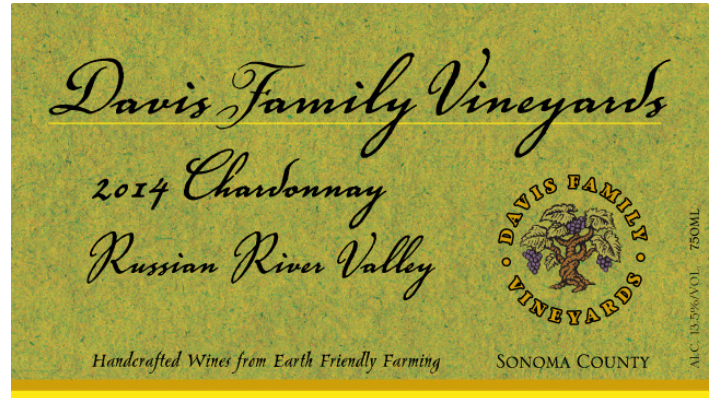


Davis Family Vineyards

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.

Our 2014 Estate Chardonnay is a beautiful, crisp, clean, yet savory expression of the Russian River. A fun, flavor-rich chardonnay with aromas of exotic tropical fruit, lemon custard, and spice! Each year our goal is to achieve the seamless balance between the old world and the new world, while maintaining “a sense of place” or terroir – the special characteristics of a region that share similar soil and weather conditions that are unique to that one place on earth. In addition to this focus on terroir, we always strive to highlight the subtle nuances that make each vintage distinct.



Awards and Accolades

Silver- Sonoma County Harvest Fair

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 from 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.

The Chardonnay block on Soul Patch Vineyard sits at the very bottom of the eastern facing hillside. This is an extremely cool pocket of the vineyard, which allows the fruit longer hang time, resulting in bright, beautifully balanced acidity.

In The Winery

The grapes are brought into the winery where they are hand sorted and whole cluster pressed into juice (different from most other wineries who crush first), garnering more brilliance of flavor from the grapes. 70% of the grapes are placed into French Oak barrels to undergo full malolactic fermentation, helping to develop smooth round textures and add richness to the wine. The other 30% is placed into stainless steel barrels, thus preserving the fruit and acidity which highlights the purity of our vineyard. The wine is then aged in the respective barrels for one full year. Just before bottling the oak & stainless steel barrels are blended.