



2014 Illume



Harvest Dates: October 2, 2014

Alcohol: 14.2%

pH: 3.5

Brix: 25.2

Barrel Fermentation & Aging: 100% French oak, 10% of which was new oak.
Fermented and aged 14 months sur lies

Varietal: 100% Chardonnay

Appellation: Dutton Ranch, Russian River Valley

Vineyards: Mill Station (50%), Sullivan (50%)

Bottle Date: December 7, 2015 – unfined and unfiltered

Release Date: October 1, 2016

Production: 240 cases

Illume is a blend of two vineyards in Dutton Ranch - Mill Station and Sullivan. Universally regarded as one of the finest Chardonnay vineyards in California, the Dutton family's vineyards are located in the Russian River Valley of Sonoma County about 10 miles from the Pacific Ocean. It is one of the coolest grape growing locations in Sonoma and Napa Counties, reflected in the fact that apples were long the principal local crop, not grapes. The slowly ripened grapes from the 40-year-old vines produce a Burgundian style wine with a balance of ripe intensity, subtle elegance, and great depth.

Growing Season:

A moderate winter saw growth in the vineyards develop quickly, leading to an early bud break in March. A warm, relatively dry spring meant swift flowering and a textbook fruit set throughout May and early June. Extremely dry weather continued throughout July and August, though consistent temperatures and very few excessive heat spikes yielded an even, well-developed crop. Two weeks of cool, foggy weather at the end of August temporarily slowed down this rapid growth cycle, before a heat wave over Labor Day weekend kicked ripening back into gear.

The result of this accelerated growing season was a harvest that came 14 – 21 days early. 2014 will be remembered by three words – dry, early and outstanding. The bounty of uniformly beautiful & ripe fruit marks a three-peat of exemplary quality, following the back-to-back stellar vintages of both 2013 and 2012.

Tasting Notes:

Bright gold in color with ripe tropical fruit scents dominating the nose, Illume fleshes out beautifully on the mid-palate with layers of fruit balanced by crisp acidity and minerality. Pears, flowers and subtle hints of earthiness come to life on the finish. While Illume will continue to evolve and gain additional complexity with a few years of bottle age, this food-friendly wine is already drinking beautifully today.