

Davis Family Vineyards



Soul Patch Vineyard

Home is something we all share, yet have a unique experience of. It is the place we begin and end every day with the people we care about most. However before it was our home it was someone else's, and someone else's before that. I'd like to share with you the history of my childhood home, our Soul Patch Vineyard. Originally planted in 1896 by the Vanucci family, Soul Patch is located on the Laguna Ridge neighborhood of Russian River Valley. This was a period where much of the lumber for San Francisco was sourced from the old growth redwood forests in Russian River Valley, and vineyards were often planted in cleared areas. When my Father set his sights upon Russian River Valley, he found what he believed to be a completely abandoned and dead vineyard to replant Pinot Noir, Chardonnay, and Syrah. However, as he and my brother got into the overgrowth they discovered that a small pocket of the Zinfandel was indeed alive. They then hand cleared the entire estate and packed organic compost around the base of each vine in the 2.8 acres they saved. After three years of winter rains, the nutrients reached the roots of the vines, and they began fruiting. This block of Zinfandel is now 122 years old, and produces between 130-160 cases each year. The entire vineyard has been farmed organically since Guy acquired it, allowing the soil web to prosper and the true expression of the site to shine through. Laguna Ridge is an area rich in a soil called Goldridge, which is a very light-colored sandy soil that has a very distinct earthiness. This soil is a last remnant from a time when much of Sonoma was sea floor, and as it subducted underneath the coastal plate, it also became a vent for much of the volcanic activity for Saint Helena and the geysers. This imparted a high volume of phosphorous and potassium into the soil, which the vines heavily rely on to create fruit. This means that when searching for macronutrients and vital minerals to build complexity, it has perfect soil to do so. Inversely, it has a lower amount of readily available nitrogen, the key ingredient in cane and leaf growth, so our canopies are naturally light. This allows us to never pull leaves or hedge the tops of each row, because the sunlight is perfectly dappled on the fruit and the air can move freely through each row to allow for maximum cooling and ventilation. As I have joined the team, we have implemented my studies in permaculture and biodynamic farming in the vineyard. 2018 marks the first vintage we have planted our own biodynamic compost tea preparations and sprayed beneficial microorganisms to promote soil microbial health. This is, after all, our home. We pay tribute to the land we borrow from every vintage, by giving it the tools it needs to create the most delicious wines possible.

From Our Vineyards and Our Hearts,
Cooper Davis

2016 Estate Grown Chardonnay



Our Estate Grown Chardonnay is a wonderful expression of balance! Sitting in the coolest and lowest point in our Soul Patch vineyard, this block takes early morning sun without any harsh afternoon sun, allowing it to hang late into fall building complex flavors and aromas.

The oak in this wine is 1/3 New, 1/3 one year old, and 1/3 two year old. This give a rich, round character without tasting too oaky. With 70% oak barrel fermentation and 30% stainless steel, we find harmony between New World and Old World styles of Chardonnay. Much like salt in cooking, the barrel is something that must be used in balance. We have all been enraptured in a perfect bite of food, and the first thing that never comes to mind is the salt. However, too much or too little and its the first thing you are reminded of. In this vintage, the balance found in this wine is a perfect indication of how we like to craft each of our many special wines.

2015 Estate Grown Zinfandel

Planted in 1896, this truly one of a kind Zinfandel from our Soul Patch vineyard is sure to impress! Much different than the jammy, higher alcohol style seen in California, this is a Zin reminiscent of a beautifully refined Italian wine. This block, after being abandoned for nearly 25 years, requires special care and winemaking to ensure such a complex and juicy red fruit profile without ever being green. In the winery, we ferment this small block in 4 or 5 separate pieces, then blend them all together to create the purest expression of Russian River Old Vine Zinfandel. This attention to detail results in incredible depth of flavor laden with dark raspberry and black cherry, supple acidity and a classic old vine brambly character. This is such a special treat for each and every one of us to pay homage to the tradition of American grape growing, working with one of the oldest vineyards you can find in Russian River. There simply isn't anything like it!

