



**Dolin Malibu Estate Vineyards**  
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**www.DolinEstate.com**

### **Highlights**

- Proprietor Elliott Dolin is committed to working with mature fruit for balanced wines that are expressive of site, varietal and honor the sense of place. Less than 200 cases of wine are made from each single vineyard.
- Wine maker Kirby Anderson has a long track record for making wines of complexity and quality from Bernardus to Gainey and now, Dolin.
- The single vineyard wines have individual and distinct personalities from their sites that are shaped by cooling marine influences and large diurnal temperature swings that preserve fruit and acidity....
- Dolin Vineyards strives to make wines that have a silky texture, ripe, focused fruit with great length and persistence on the palate. We want the first taste to invite a second, and a third....

### **Region**

The Central Coast of California has wine has varied and expressive growing sites that are among coolest in California. The steep mountainsides of the Malibu Coast AVA are marginally capable of ripening grapes. Ridge and valleys block or channel the cooling influence of the Pacific Ocean. The match of varietal and clone to each particular site is critical. Temperate spring weather, cool summers and dry fall harvests ensure a long growing season.

### **Malibu Estate 'Home' Vineyard 2014 Chardonnay, Malibu Coast – was not produced.**

### **Malibu Newton Canyon 2014 Chardonnay, Malibu Coast - 187 twelve pack cases produced**

- This warmer vineyard site is nestled in the mountains above the coast at 1,500 feet about – 100 feet above the average fog line. Thin soils and little water requires very careful farming for flavors.
- The volcanic soil of this south-facing site is partially covered with a porous layer of rock excavated for the nearby Kanan-Dume tunnel.
- After cluster and grape sorting the fruit was gently whole cluster pressed. The wine was also made with 25% new French oak for balance with the fruit and aged for 14 months. ML was completed over 5 months.

### **Bien Nacido 2014 Chardonnay, Santa Maria Valley - 232 twelve pack cases produced**

- This famous, certified sustainable (SIP and CSWA), cool climate hillside vineyard is directly exposed to ocean influences from the west as this funnel shaped site opens to the west.
- The gravelly Elder Loam and Monterey Shale make this Chardonnay fruit focused, concentrated, and crisp on the palette.
- After cluster and grape sorting the fruit was gently whole cluster pressed The Chardonnay was barrel fermented and aged in 1/3 new, 2/3 used French Allier Oak barrels for 15 months. ML was completed over 5 months.

### **Santa Rita Hills Pinot Noir, Sta Rita Hills - 485 twelve pack cases produced**

- This appellation wine is based on fruit from the cool and windy John Sebastiano vineyard.
- This steep, micro farmed vineyard of sandy clay loam soils lies on the eastern edge of the AVA and produces concentrated fruit from tiny berries.
- Fruit is picked at maturity followed by gentle de-stemming, a five day cold soak and fermentation in small open top tanks. Aging is completed in one third new French oak barrels. Medium toast barrels are employed from a diverse range of coopers.

**Bien Nacido Vineyard Pinot Noir, Santa Maria Valley – 127 twelve pack cases produced**

- This famous, certified sustainable, cool climate hillside vineyard is directly exposed to ocean influences from the west.
- The vineyard has a number of notable blocks. Our wine was produced from a southwest facing block of Pommard clone 667 on 5c rootstock planted in 1999 on sandy loam soils.
- Fruit is picked at maturity followed by gentle de-stemming, a five day cold soak and fermentation in small open top tanks. Aging is completed in one third new French oak barrels. Medium toast barrels are employed from a diverse range of coopers.

**Rincon Vineyard Pinot Noir, Arroyo Grande Valley – 172 twelve pack cases produced**

- This historic vineyard is highly regarded and rarely seen outside of Talley Vineyards. We have a very good relationship with the vineyard manager regarding the farming of Dolin rows of Pommard clone 667 and 777.
- The fruit come from south facing hillsides with shallow soil composed of loam and calcareous clay
- Fruit is picked at maturity followed by gentle de-stemming, a five day cold soak and fermentation in small open top tanks. Aging is completed in one third new French oak barrels. Medium toast barrels are employed from a diverse range of coopers.

**Solomon Hills Vineyard Pinot Noir, Santa Maria Valley – 140 twelve pack cases produced**

- This vineyard is the coolest vineyard and the closest vineyard to the ocean in the Santa Maria Valley appellation.
- The site has lean sandy to sandy-loam based soils where Pinot Noir was planted in the 1990s. Bright fruit and firm acidity are the hallmark of the vineyard.
- Fruit is picked at maturity followed by gentle de-stemming, a five day cold soak and fermentation in small open top tanks. Aging is completed in one third new French oak barrels. Medium toast barrels are employed from a diverse range of coopers.

**Blue Note, Malibu – Newton Canyon – 199 twelve pack cases produced**

- This cool coastal vineyard sits above the fog at 1450' ensuring that the south- south west facing vines produce ripe, aromatic, crisp fruit.
- Each varietal was handpicked and hand sorted, destemmed then berry sorted. The juice was cold soaked for 3 – 5 days and maceration lasted 10 to 15 days and punched down no more than twice a day.
- The wine was aged for 21 months in half new and used medium toast French oak from Saury, Cadus, Radoux, Marques and Vicard barrels.