

2016

ORIGIN

Sonoma Coast Chardonnay

VINEYARD NOTES

The grapes for this Durell Vineyard Origin Chardonnay come from two areas in the Vineyard.

D05: A block on a Northwestern-facing slope up in the older section of Durell. The grapes on this slope are among the last to be picked and bask in the warm afternoon sunshine. The soil is light in color and texture. Grapes from this site give us wines with ripe flavor and lively acidity.

V9: This vineyard block is one of the rockiest and windiest areas of Durell. The rocks absorb and radiate warmth to provide slow and even ripening. Grapes from this area give us wines with broad flavor and stony minerality.

VINTAGE NOTES

2016 was a relatively smooth year that unfolded at a steady pace and with mild temperatures. While we didn't have many exceptionally hot days, it was one of the earlier harvests on our record. Flowering and fruit set beautifully and yields were above normal, which was a nice change from previous years. We harvested our first grapes in mid-August, and had picked about 25% of our Pinot Noir and then a sudden cool spell arrived. This allowed cooler climate vineyards that had yet to be harvested to remain on the vine longer and develop deep and expressive flavors. The berries were smaller and heartier than normal which resulted in great depth of color and structure. We are extremely excited by the the 2016's - they are something special! Pretty, expressive, and pleasurable.



THREE STICKS



APPELLATION: Sonoma Coast	MALOLACTIC FERMENTATION: Inhibited	ALCOHOL CONTENT: 14.4%
VARIETAL CONTENT: 100% Chardonnay	BARREL AGING: 11 Months in Concrete Eggs and Stainless Steel	PRODUCTION: 302 Cases
CLONES: Wente and Hyde	BARREL COMPOSITION: 54% Concrete Egg, 46% Stainless Steel	RELEASE DATE: February 6, 2018
FERMENTATION: Concrete Eggs	TOTAL ACIDITY (TA): 5.88 g/L	
FERMENTATION LENGTH: 25 Days	PH: 3.55	

We believe in stewardship of the land, the vineyards, and the people. We are for real connections, real history, real wines; experiences you will never forget. We welcome you to our home, the Adobe, for an historic tasting in Sonoma.