

2017

ORIGIN

## Sonoma Coast Chardonnay

### VINEYARD NOTES

Durell Vineyard is our first estate vineyard and consists of 144.5 planted acres of Chardonnay, Pinot Noir, and other varieties. Purchased from Ed Durell in 1997, it was the impetus for forming Price Family Vineyards & Estates and thus this vintage marks our 20th year of ownership. Durell has for years produced some of the most sought after Chardonnays, and with the Origin, we were eager to explore this variety's expression further.

The Origin is stylistically very different from our other Chardonnays. Instead of oak, the wine ferments in concrete eggs, amphoras, and stainless steel barrels. We age on the lees to maintain creaminess and texture and aim to showcase the fruit in its purest form. The acid integrates beautifully, bringing balance and life to the palate. Every vintage of this unique Chardonnay focuses on the origin of the fruit and highlights the special terrior of Durell.

### VINTAGE NOTES

2017 was a vintage we will remember for a long time. After years of drought, we enjoyed a winter with record rainfall. Mother Nature was active, filling up dams and saturating soils while cleaning out salts that built up over time. Temperatures were cool and on track for typical growth until heat waves arrived at the end of August into September. While compressed into smaller picking windows, the grapes were perfectly developed and fermentation was steady.

Thankfully, all of our grapes were picked and wine was in barrel by the time the wildfires in Sonoma and Napa devastated nearby areas. Our vineyards were threatened but ultimately were saved with some brave work from first responders. We are forever grateful for those who put themselves in harm's way to help save our livelihoods and thankful for our good fortune during this atypical vintage.



THREE STICKS



APPELLATION:	MALOLACTIC FERMENTATION:	ALCOHOL CONTENT:
Sonoma Coast	Inhibited	14.3%
VARIETAL CONTENT:	BARREL AGING:	PRODUCTION:
100% Chardonnay	11 Months	181 Cases
CLONES:	BARREL COMPOSITION:	SRP:
Wente	71% Concrete Eggs	\$50
SOIL:	29% Stainless Steel	RELEASE DATE:
Gravelly and cobbly clay loam	TOTAL ACIDITY (TA):	February 20, 2019
FERMENTATION:	PH:	
Concrete Eggs	7.2 g/L	
	3.30	

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.