

2017

DURELL VINEYARD

## Sonoma Coast Pinot Blanc

### VINEYARD NOTES

Durell Vineyard is our first estate vineyard and consists of 144.5 planted acres of Chardonnay, Pinot Noir, and other varieties, including Pinot Blanc. Purchased from Ed Durell in 1997, it was the impetus for forming Price Family Vineyards & Estates and the 2017 vintage marks our 20th year of ownership.

When we decided to plant Pinot Blanc at Durell we were confident that this variety would shine in our rolling hills and light soils. We chose a spot in a cooler bowl that would capture the night air and elongate the growing season, allowing the grapes to develop complexity and depth in the skins. Our barrel regime is mostly neutral oak with the exception of a few carefully selected new barrels that focus on creamy mouthfeel over smokiness. This light touch brings out notions of freshly baked bread, adding a wider palate to this bright and fresh Pinot Blanc.

### 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: <b>Sonoma Coast</b>	MALOLACTIC FERMENTATION: <b>Partial</b>	ALCOHOL CONTENT: <b>14.4%</b>
VARIETAL CONTENT: <b>100% Pinot Blanc</b>	BARREL AGING: <b>11 Months</b>	PRODUCTION: <b>115 Cases</b>
CLONES: <b>159, 161</b>	BARREL COMPOSITION: <b>100% French Oak, 30% New</b>	SRP: <b>\$50</b>
SOIL: <b>Gravelly and cobbly clay loam</b>	TOTAL ACIDITY (TA): <b>6.7 g/L</b>	RELEASE DATE: <b>May 20, 2019</b>
FERMENTATION: <b>French Oak</b>	PH: <b>3.24</b>	

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.