

2018

DURELL VINEYARD
Sonoma Coast Chardonnay

VINEYARD NOTES

We source our Durell Chardonnay from two of the oldest blocks of the vineyard in the hills above the Sonoma Valley. These elevated areas create wind funnels, lowering the temperature for developing fruit. The primary source for this Chardonnay comes from the Old Wente clone. This is the most northern, oldest, coldest and windiest area of Durell. The gently sloped block has southern exposure with some of the lightest soil on the property; it's light in texture and pale in color and produces grapes that provide richness and texture.

The second block includes Dijon clone 76 from the rocky flatland on the northeastern side of our estate. The soil is fast-draining, but more importantly, the small amount of soil in between the rocks is surprisingly fertile and strong. This, according to Rob Harris, Director of Vineyard Operations, "is the genius of Durell. The combination of rock and soil in the ratios we see is the biggest asset and determining influence." The rocks bask in the warm sunshine, heating the soil and radiating warmth to the fruit. The result is the lush, ripe flavor and distinctive minerality that complement the Old Wente lot bringing two of the loveliest attributes of Durell together in your glass.

VINTAGE NOTES

2018 was one of those magical years. With a mild spring, the early growing season plodded along at a relatively normal pace. Once the berries set, we knew we had a healthy and full crop. So full, in fact, we did a number of fruit-thinning passes to reduce load on the vines. Even with this, we were happy to see an above-average harvest with superb quality. We started picking in earnest after Labor Day, with cool, fall weather that allowed us to transfer the grapes in a calm and measured pace. All in all, 2018 will go down as a year to remember, with wines of true depth and power.



THREE STICKS



APPELLATION:	MALOLACTIC FERMENTATION:	ALCOHOL CONTENT:
Sonoma Coast	100%	14.1%
VARIETAL CONTENT:	BARREL AGING:	PRODUCTION:
100% Chardonnay	15 Months	744 Cases
CLONES:	BARREL COMPOSITION:	SRP:
Wente, Hyde, Mt Eden, 76	100% French Oak, 30% New	\$60
SOIL:	TOTAL ACIDITY (TA):	RELEASE DATE:
Gravelly Clay Loam	6.4 g/L	August 3, 2020
FERMENTATION:	PH:	
100% French Oak	3.44	

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 a historic tasting in Sonoma.