



## 2018 Durell Vineyard Chardonnay



**APPELLATION**  
Sonoma Coast

**BLEND**  
100% Chardonnay

**OAK**  
60% New French Oak  
16 months in French Oak

**ALCOHOL:** 14.5%  
**TA:** 5.7 g/L  
**pH:** 3.54  
**RS:** Dry  
**CASES:** 203

### GROW

Located just south of the town of Sonoma, where the Sonoma Coast, Carneros and Sonoma Valley appellations intersect. Ed Durell planted the first grapes on the property in 1979, after originally purchasing the property for cattle grazing. Only 10 miles north of the San Pablo Bay, the marine influence plays a significant role in the grape's flavor and character development. We select two different clones, clone 76 and clone 15, from two separate blocks, with two different soil structures; creating a more diverse and interesting wine.

### MAKE

The grapes were gently hand-harvested before dawn to ensure cold fruit arrives at the winery, where it was whole-cluster pressed. The juice was cold settled and racked before being barrel fermented in 100% French oak. After fermentation the wine was kept on the lees and stirred every two weeks until malolactic fermentation was finished in late spring. Aged over 16 months before being minimally fined and filtered right before bottling.

### TASTE

Tangerine, dried apricots and toasted marshmallow aromas announce the first pour into the glass. Hints of pineapple and freshly baked baguettes add to the wine's powerful fragrance. The rich, smooth wine enters the mouth with a blast of D'anjou Pear, lemon cookie flavors and distinctive minerality. The lengthy, expansive finish surrounds the palate with flavors of fresh citrus and spiced apple pie.

### POINTS OF DISTINCTION

- Purest expression of cool weather Chardonnay.
- Classic Durell Vineyard – lush, fruit clarity and brightness, expansive yet balanced, classically structured, signature Durell minerality.



*"I love this wine for its punchy flavors and viscosity, wonderfully balanced from the two different blocks we harvest at Durell; two different clones. The older block contributes richness and aromatics, while the younger block brings structure and high-note citrus fruits. The Durell fruit is so lovely each year the wine seems to make itself!"*  
WINEMAKER Brandon Lapides