

2019

DURELL VINEYARD

Chardonnay



THREE STICKS

VINEYARD NOTES

Our home vineyard, Durell, is a staple of our portfolio and this signature chardonnay takes a top seat in the fall offering each year. This is a Durell Chardonnay to be remembered.

VINTAGE NOTES

The growing season in 2019 was generally mild, leading to quality results. While there was record flooding of the Russian River and other local tributaries in February, the timing of the floods occurred during vine dormancy. That timing, plus the elevation of our vineyards, kept us out of harm's way. The weather was cool in August and September as the fruit matured, allowing us to pick without the pressure of any oncoming heat waves or rain. Once the fruit was harvested, we captured the subtly and nuance as well as the intensity of flavor that comes with long maturation during those final cool months. We are excited for the tremendous quality that is certain to show itself with this "quiet" weather vintage.

TASTING NOTES

Lush chardonnay thrives in the sweeping hillsides and rocky soils of Durell Vineyard- resulting in a wine bursting with flavors of lemon zest, golden apple, and ruby red grapefruit. Hints of honeysuckle, Marcona almond, and a touch of toasty oak further complement this bottle's strong backbone and remarkable depth.



APPELLATION:	MALOLACTIC FERMENTATION:	pH:
Sonoma Coast	100%	3.38
VARIETAL CONTENT:	BARREL AGING:	PRODUCTION
100% Chardonnay	15 months	804
SOIL:	BARREL COMPOSITION:	SRP:
Gravelly clay loam	French Oak	\$65
CLONES:	ALCOHOL CONTENT:	RELEASE DATE:
Wente, Hyde	14.2%	August 2021
FERMENTATION:	TOTAL ACIDITY (TA):	
French Oak	6.7 g/L	

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.