

2017

DURELL VINEYARD

Sonoma Coast Chardonnay

VINEYARD NOTES

Our 2017 Durell Chardonnay marks 20 years since we purchased Durell, the birthplace of Price Family Vineyards and Estates.

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. This soil produces grapes that create 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

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 wild-fires 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	100%	14.6%
VARIETAL CONTENT:	BARREL AGING:	PRODUCTION:
100% Chardonnay	15 Months	604 Cases
CLONES:	BARREL COMPOSITION:	RELEASE DATE:
Wente, Hyde, Mt. Eden, 76	100% French Oak, 30% New	August 20, 2019
SOIL:	TOTAL ACIDITY (TA):	
Gravelly clay loam	6.6 g/L	
FERMENTATION:	PH:	
100% French Oak	3.33	

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.