

2015

DURELL VINEYARD
Sonoma Coast Pinot Noir

VINEYARD NOTES

Three clones from different blocks make up this estate wine:

Clone 667: The steep slope falls mainly east, on the terraces of Durell. The rows run down-hill from west to east, capturing the afternoon sun evenly over the vines often yielding the ripest fruit in our blend. Strong vines thrive on varied soil but maintain decent size and canopy. Structure, texture and dark fruit are the characteristics contributed by this block.

Clone 115: Located on terraced rows that run north-south. The exposure is east and the block is the first to see morning sun, missing sunset. It's warmer than the other two blocks, as well as being the last place fog burns off in the entire valley. The soil is heavier here; it's rocky and shallow. This is the true intersection of warmer valley floor influences and cooler coastal characteristics. This block contributes raciness and spice to our Durell Pinot.

Clone 777: Selected for the soil, light soil with red volcanic deposits, this block falls on the western side of Durell. It's a cool, windy spot where air pools and winds are channeled down the small sub-valley of Durell. Small, controlled vines provide strength and structure to our Durell Pinot

VINTAGE NOTES

The 2015 vintage proceeded with dry weather, extending our drought for its fourth year. High temperatures started the year, causing early flowering mirroring the previous growing season. In spring the climate changed dramatically, heavy winds and cool spells hit. The effects of this caused fruit set to be extremely variable and by July we were ready for harvest. We picked earlier than ever and brought in grapes by August. Overall, the effect of early budbreak and weather was our yields were down 25%. While this isn't great for the amount of wine we can produce, what was left turned out to be fantastic. Small, concentrated berries allowed us to create richly flavored and textured wines. Like many things in life, the 2015 vintage demonstrated the beauty of the adage "less is more".



THREE STICKS



APPELLATION: Sonoma Coast	FERMENTATION: Open Top Fermenters	PH: 3.49
VARIETAL CONTENT: 100% Pinot Noir	WHOLE CLUSTER: 25%	ALCOHOL CONTENT: 14.4%
CLONES: 115, 667, 777	BARREL AGING: 15 Months	PRODUCTION: 178 Cases
SOIL: Cobbly Clay Loam, Volcanic, Rocky Loam	BARREL COMPOSITION: 100% French Oak, 60% New	RELEASE DATE: August 15, 2017
	TOTAL ACIDITY (TA): 6.0 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 an historic tasting in Sonoma.