

2016

DURELL VINEYARD

Sonoma Coast Chardonnay

VINEYARD NOTES

Durell Vineyard is our first estate vineyard and consists of 144.5 planted acres of Chardonnay, Pinot Noir, and other varieties. Purchased from Ed Durell in 1997, it was the impetus for forming Price Family Vineyards & Estates.

Our staple Chardonnay comes from two tried-and-true blocks. The primary source is planted to the Old Wente clone in the most northern block, which is one of the oldest, coldest and windiest sections of Durell. The fog lingers and wind is funneled down creating stronger, more prevalent wind. The gently sloped block with southern exposure consists of soil that is light in texture and pale in color, producing grapes that provide richness and deep texture to this Chardonnay.

The second block includes Dijon clone 76 from the rocky flatland on the northeastern side. The soil is fast-draining, but importantly the tiny bit of soil 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 have is the biggest asset and 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 complements the Old Wente lot bringing two of the loveliest attributes of Durell together in your glass.

VINTAGE NOTES

2016 was a relatively smooth year that unfolded at a steady pace with mild temperatures. While we didn't have many exceptionally hot days, it was one of the earlier harvests on our record. Flowering and fruit set beautifully and yields were above normal, which was a nice change from previous years. We harvested our first grapes in mid-August, picked about 25% of our grapes and then a sudden cool spell arrived. This allowed cooler climate vineyards that had yet to be harvested to remain on the vine longer and develop deep and expressive flavors. The berries were smaller and heartier than normal which resulted in great depth of color and structure. We are extremely excited by the 2016's - they are something special! Pretty, expressive, and pleasurable.



THREE STICKS



APPELLATION:	MALOLACTIC FERMENTATION:	ALCOHOL CONTENT:
Sonoma Coast	100%	14.3%
VARIETAL CONTENT:	BARREL AGING:	PRODUCTION:
100% Chardonnay	15 Months	675 Cases
CLONES:	BARREL COMPOSITION:	SRP:
Wente, Hyde, Mt. Eden, 76	100% French Oak, 33% New	\$55
SOIL:	TOTAL ACIDITY (TA):	RELEASE DATE:
Gravelly clay loam	6.3 g/L	August 14, 2018
FERMENTATION:	PH:	
100% French Oak	3.45	

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.