

2016

DURELL VINEYARD

Sonoma Coast Pinot Noir

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.

Five 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 downhill from west to east, capturing the afternoon sun evenly over the vines often yielding the ripest fruit in our blend.

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; rocky and shallow.

Clone 777: Selected for the soil, light 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.

Clones 943 and Swan: Situated on rocky flats in the northeastern part of Durell, the soils are heavier and heartier, nestled at the base of the hills to the west.

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 the 2016's - they are something special! Pretty, expressive, and pleasurable.



THREE STICKS



APPELLATION:	FERMENTATION:	PH:
Sonoma Coast	Open Top Fermenters	3.56
VARIETAL CONTENT:	WHOLE CLUSTER:	ALCOHOL CONTENT:
100% Pinot Noir	25%	14.5%
CLONES:	BARREL AGING:	PRODUCTION:
115, 667, 777, 943, Swan	15 Months	430 Cases
SOIL:	BARREL COMPOSITION:	SRP:
Cobbly clay loam, volcanic, rocky loam	100% French Oak, 57% New	\$70
	TOTAL ACIDITY (TA):	RELEASE DATE:
	6.1 g/L	August 14, 2018

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.