

2018

ORIGIN

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. Durell has for years produced some of the most sought after chardonnays, and with the Origin, we were eager to explore this variety's expression further.

The Origin is stylistically very different from our other chardonnays. Instead of oak, the wine ferments in concrete eggs, amphoras, and stainless steel barrels. We age on the lees to maintain creaminess and texture and aim to showcase the fruit in its purest form. The acid integrates beautifully, bringing balance and life to the palate. Every vintage of this unique chardonnay focuses on the origin of the fruit and highlights the special terrior of Durell.

VINTAGE NOTES

2018 was one of those magical years. With a mild spring, the early growing season plodded along at a relatively normal pace. Once the berries set, we knew we had a healthy and full crop. So full, in fact, we did a number of fruit-thinning passes to reduce load on the vines. Even with this, we were happy to see an above-average harvest with superb quality. We started picking in earnest after Labor Day, with cool, fall weather that allowed us to transfer the grapes in a calm and measured pace. All in all, 2018 will go down as a year to remember, with wines of true depth and power.



THREE STICKS



APPELLATION:

Sonoma Coast

MALOLACTIC FERMENTATION:

Inhibited

ALCOHOL CONTENT:

14.1%

VARIETAL CONTENT:

100% Chardonnay

BARREL AGING:

11 Months

PRODUCTION:

363 Cases

CLONES:

Wente, 76

BARREL COMPOSITION:

70% Concrete Eggs

SRP:

\$55

SOIL:

Gravelly and cobbly clay loam

30% Stainless Steel

RELEASE DATE:

February 11, 2020

FERMENTATION:

Concrete Eggs

TOTAL ACIDITY (TA):

6.7 g/L

PH:

3.43

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.