

2018

DURELL VINEYARD
Sonoma Coast Pinot Noir

VINEYARD NOTES

Durell Vineyard is a 610-acre ranch with only 180 acres meticulously planted throughout the property. Crossing three AVAs in Sonoma, this site is unique in its size and scope. In the rolling hills of southwest Sonoma, the Durell Vineyard Pinot Noir thrives in the early afternoon breezes that funnel in from the San Francisco Bay and Pacific Ocean. The confluence of wind and fog allows the grapes to develop slowly, resulting in complex and intense characteristics. Across this expansive property are several microclimates, providing our farming and winemaking teams the ultimate opportunity in matchmaking varietals, clones, and rootstock with soils and weather patterns. It's a challenge we relish. Durell has decades of history, producing some of California's most famed pinot noirs and chardonnays.

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	FERMENTATION: Open top fermenters	PH: 3.46
VARIETAL CONTENT: 100% Pinot Noir	WHOLE CLUSTER: 27%	ALCOHOL CONTENT: 14.1%
CLONES: 115, 667, Swan, 943, Calera	BARREL AGING: 15 Months	SRP: \$70
SOIL: Cobbly clay loam, volcanic, rocky loam	BARREL COMPOSITION: 100% French Oak, 40% New	PRODUCTION: 478 Cases
	TOTAL ACIDITY (TA): 6.5 g/L	RELEASE DATE: August 3, 2020

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.