

2018

DURELL VINEYARD

Sonoma Coast Pinot Blanc

VINEYARD NOTES

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

When we decided to plant pinot blanc at Durell, we were confident that this varietal would shine in our rolling hills and light soils. We chose a spot in a cooler bowl that would capture the night air and elongate the growing season, allowing the grapes to develop complexity and depth in the skins. Our barrel regime is mostly neutral oak with the exception of a few carefully selected new barrels that focus on creamy mouthfeel over smokiness. This light touch brings out notions of freshly baked bread, adding a wider palate to this bright and fresh pinot blanc.

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:	MALOLACTIC FERMENTATION:	ALCOHOL CONTENT:
Sonoma Coast	Partial	14.1%
VARIETAL CONTENT:	BARREL AGING:	PRODUCTION:
100% Pinot Blanc	11 Months	203 Cases
CLONES:	BARREL COMPOSITION:	SRP:
159, 161	100% French Oak, 30% New	\$50
SOIL:	TOTAL ACIDITY (TA):	RELEASE DATE:
Gravelly and cobbly clay loam	6.0 g/L	April 14, 2020
FERMENTATION:	PH:	
French Oak	3.40	

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.