DURELL VINEYARD Pinot Blanc



VINEYARD NOTES

A rare, white grape mutation of pinot noir, our pinot blanc is radiant and refreshing through and through. These grapes are right at home planted in one of the cooler bowls of our much-loved estate vineyard, Durell, due to the chilly night breezes and elongated growing season perfectly suited for this unusual variety. This wine sees partial oak treatment, with the balance fermented and aged in stainless-steel barrels and a single, new Acacia barrel.

VINTAGE NOTES

The growing season in 2019 was generally mild, leading to quality results. While there was record flooding of the Russian River and other local tributaries in February, the timing of the floods occurred during vine dormancy. That timing, plus the elevation of our vineyards, kept us out of harm's way. The weather was cool in August and September as the fruit matured, allowing us to pick without the pressure of any oncoming heat waves or rain. Once the fruit was harvested, we captured the subtly and nuance as well as the intensity of flavor that comes with long maturation during those final cool months. We are excited for the tremendous quality that is certain to show itself with this "quiet" weather vintage.



TASTING NOTES

Acacia highlights the bright floral notes of this wine and lends a softer tannin than the more common style found in French Oak. In this bottling, we love the elegant flavors of white nectarine flower, crisp green apple, and slate-like minerality. As the most recent addition to our Durell Vineyard lineup, this brilliant wine is the perfect sip for springtime.

APPELLATION:	MALOLACTIC FERMENTATION:	TOTAL ACIDITY (TA):	
Sonoma Coast	Partial	6.2 g/L	We believe in
VARIETAL CONTENT:	BARREL AGING:	₽Н:	stewardship of the land,
100% Pinot Blanc	11 months	3.28	the vineyards, and the
SOIL:	BARREL COMPOSITION:	PRODUCTION	people. We are for real
Gravelly clay loam	50% Neutral French Oak,	238	connections, real history,
CLONES:	40% Stainless Steel Barrels, 10% New Acacia	SRP:	real wines; experiences — you will never forget. We
159,161		\$50	welcome you to our home,
FERMENTATION:	ALCOHOL CONTENT:	RELEASE DATE:	— the Adobe, for a historic
French Oak, Acacia	14.2%	August 2021	tasting in Sonoma.