DURELL VINEYARD

Pinot Noir

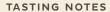


VINEYARD NOTES

Durell Vineyard, initially known for chardonnay, has quickly become a darling in the world of luxury pinot noir. This particular pinot is planted on the backside of rolling hills throughout the vineyard, spanning three different AVAs. The terroir shows in the range of soils from the property. From cobbley clay loam and volcanic lava rock to rocky loam, the diversity of Durell begins in the ground itself.

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.



The 2019 vintage is back in classic form, showcasing dark red fruits of Santa Rosa Plum and baked cherry, with layers of brown butter and a meatiness in the backbone. Culminating with notes of white pepper and baking spice, the silky complexity of this wine represents its illustrious birthplace.



APPELLATION:	
Sonoma Coast	
VARIETAL CONTENT:	
100% Pinot Noir	
SOIL:	
Cobbley clay loam, volcanic, rocky loam	
rocky loain	
CLONES:	
115, 667, Swan, 943, Calera	
FERMENTATION:	

WHOLE CLUSTER:	TOTAL ACIDITY (TA):
20%	$6.7\mathrm{g/L}$
MALOLACTIC FERMENTATION:	PH:
100%	3.49
BARREL AGING:	PRODUCTION
16 months	580
BARREL COMPOSITION:	SRP:
100% French Oak, 50% New	\$75
ALCOHOL CONTENT:	RELEASE DATE:
14.0%	August 2021

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.

Open top fermentation