

# 2020

## DURELL VINEYARD

### Sonoma Coast Chardonnay



## THREE STICKS

#### VINEYARD NOTES

Durell Vineyard plays an important role in California's wine history, having produced more than 1,000 wines exceeding 90 points throughout its 45-year legacy. Initially known for chardonnay, it is easy to grasp what the praise is about after tasting wines from this remarkable site. Spanning three unique appellations -Sonoma Valley, Sonoma Coast, and Carneros- this site is a gold mine of varied microclimates and topographical diversity, showcasing the best of what Sonoma has to offer.

#### VINTAGE NOTES

The 2020 vintage started with a mild winter and lighter than normal rainfall. During flowering, we saw some of that rain, resulting in a poorer "set" of berries. Lower yields concentrate flavors into fewer clusters and fewer berries, so what we lost in yield, we gained in quality. The year took a unique turn when our hospitality team was deployed to the vineyard, helping with shoot thinning and suckering in Springtime due to the pandemic-related Adobe closure. We were also able to make on-the-spot decisions regarding heat spikes later in the year; an absolute advantage of farming our own lands, we were able to take immediate, decisive actions with our vineyard team. With our constant collaboration between winemaking and farming teams, the resulting wines shine, exhibiting incredible concentration and complexity: a bright spot from an otherwise challenging year.

#### TASTING NOTES

This year's bottling is rich and luxurious on the palate with flavors of peach, white nectarine, Marcona almonds, and lemon meringue. Durell Vineyard Chardonnay continues its legacy as sunshine in a glass with this fresh, opulent bottling.



<b>APPELLATION:</b>	<b>MALOLACTIC FERMENTATION:</b>	<b>PRODUCTION</b>
Sonoma Coast	100%	610 Cases
<b>VARIETAL CONTENT:</b>	<b>BARREL AGING:</b>	<b>SRP:</b>
100% Chardonnay	14 Months	\$70
<b>SOIL:</b>	<b>BARREL COMPOSITION:</b>	<b>RELEASE DATE:</b>
Gravelly Clay Loam	100% French Oak; 34% New	August 2022
<b>CLONES:</b>	<b>ALCOHOL CONTENT:</b>	
Wente, Hyde	14.1%	
<b>FERMENTATION:</b>	<b>TOTAL ACIDITY (TA):</b>	
French Oak	6.5 g/L	
<b>FERMENTATION LENGTH:</b>	<b>pH:</b>	
24 days	3.34	

*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.*