

2020

DURELL VINEYARD

Origin Chardonnay



THREE STICKS

VINEYARD NOTES

Durell Vineyard has been recognized for growing showstopping chardonnay for decades and we are proud to call this iconic site our home ranch. Fermented and aged in concrete egg and amphora, the purity of fruit grown at Durell shines in the Origin Chardonnay. While previously comprised of solely Wente clone chardonnay, this vintage introduces a block of Hyde clone from an older section of the vineyard, adding to the subtle complexity of this wine.

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

Bursting from the glass with enticing aromatics of lime zest and jasmine, Origin's palate is equally sublime with grapefruit, slate, and rich texture from sur lie aging. Pair this with shellfish and you're in for a fabulous afternoon.



APPELLATION:	MALOLACTIC FERMENTATION:	PRODUCTION
Sonoma Coast	100%	390 Cases
VARIETAL CONTENT:	BARREL AGING:	SRP:
100% Chardonnay	11 Months	\$65
SOIL:	BARREL COMPOSITION:	RELEASE DATE:
Gravelly and Cobbly Clay Loam	64% Concrete Egg 36% Stainless Steel	February 2022
CLONES:	ALCOHOL CONTENT:	
Wente, Hyde	14.0%	
FERMENTATION:	TOTAL ACIDITY (TA):	
Concrete Egg & Amphora	6.8 g/L	
FERMENTATION LENGTH:	pH:	
28 Days	3.37	

*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.*