

2020

DURELL VINEYARD

Pinot Blanc



THREE STICKS

#### VINEYARD NOTES

Pinot Blanc is planted in the hills above Sonoma in one of the coldest bowls of our estate Durell Vineyard. This Burgundian variety craves cool temperatures that allow the fruit to develop slowly throughout the growing season and retain its fresh acidity. After picking this fruit in the middle of the night, it is whole cluster pressed and fermented in primarily neutral French oak to retain its brightness and texture. For added complexity, this wine is fermented in a few Acacia barrels to accentuate the delightful floral notes native to this variety.

#### 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

Honeydew melon, white peach, and white pepper aromatics leap from the glass, culminating in orange blossom and chamomile on the finish.



<b>APPELLATION:</b>	<b>MALOLACTIC FERMENTATION:</b>	<b>pH:</b>
Sonoma Coast	Partial	3.33
<b>VARIETAL CONTENT:</b>	<b>BARREL AGING:</b>	<b>PRODUCTION</b>
100% Pinot Blanc	11 Months	224 Cases
<b>SOIL:</b>	<b>BARREL COMPOSITION:</b>	<b>SRP:</b>
Gravelly clay loam	55% French Oak 25% Stainless Steel Barrels 20% Used Acacia	\$55
<b>CLONES:</b>	<b>RELEASE DATE:</b>	
159, 161	May 2022	
<b>FERMENTATION:</b>	<b>ALCOHOL CONTENT:</b>	
French Oak and Acacia	14.1%	
<b>FERMENTATION LENGTH:</b>	<b>TOTAL ACIDITY (TA):</b>	
25 Days	6.1 g/L	

*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.*