DURELL VINEYARD Sonoma Coast Pinot Blanc



VINEYARD NOTES

Year after year, the Durell Vineyard Pinot Blanc has its number one fan girl, our Co-Founder and General Manager, Prema Behan. A white Burgundian cousin of pinot noir, our pinot blanc is known for its bright, refreshing characteristics. This unique varietal is pure elegance, and this vintage is no different.

VINTAGE NOTES

The 2021 vintage began with a very dry winter making early irrigation in the vineyards necessary to counteract the lack of rain. With cooler weather around budbreak and flowering, we saw a fair amount of fluctuation in the timing and development of the grapes. This led to highly variable yields at harvest, which kept our winegrowing team on their toes. Harvest got underway on the last day of August and continued throughout September at a steady, methodical pace. Overall, the fruit was quite enticing, with medium to full body and particularly impressive tannin structures on the Pinots.



TASTING NOTES

the 2021 vintage will tickle your palate with fresh stone fruit and key lime, paired with just a touch of saltiness to create an enduring mouthwatering experience, a wine that accompanies nearly any festivity and is a guaranteed crowd-pleaser.

APPELLATION:	MALOLACTIC FERMENTATION:	р Н :
Sonoma Coast	Partial	3.22
VARIETAL CONTENT:	BARREL AGING:	PRODUCTION
100% Pinot Blanc	10 Months	202 Cases
SOIL:	BARREL COMPOSITION:	SRP:
Goulding Cobbly Clay	56% Used French Oak;	\$60
Loam	26% Stainless Steel	RELEASE DATE:
CLONES:	_ Barrel; 20% Used Acacia	May 2023
159, 161	ALCOHOL CONTENT:	_
FERMENTATION:	14.1%	
French Oak	TOTAL ACIDITY (TA):	_
FERMENTATION LENGTH:	6.5 g/L	
28 Davs		

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.

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