



GARY FARRELL

VINEYARDS & WINERY

2019 DURELL VINEYARD CHARDONNAY SONOMA VALLEY

Vineyards

Originally planted in 1979 by Ed Durell, this famous vineyard is located in the southwestern foothills of the Sonoma Valley, north of the San Pablo Bay and east of the Petaluma Wind Gap. The site is characterized partly by its Region II climate, where conditions are moderated by the Bay and the Pacific Ocean effects, making it ideal for cool-climate Chardonnay and Pinot Noir grapes. This block of Chardonnay is planted to an Old Wente selection, which can vary significantly depending on its growing conditions. The rocky, volcanic soils at Durell Vineyard create a challenging environment for the vines' root system, yielding very small grape clusters that have tremendous concentration and power.

Vintage

After record-breaking rainfall in late February, causing major flooding in the areas surrounding the Russian River, a relatively cool spring followed, delaying bud break into mid to late March. The delayed onset and cool temperatures would predict the beginning of harvest at a more typical date, compared to a few past vintages. The month of May brought more heavy rains. Thankfully, the cold temperatures and delayed start of bud break meant that bloom was later as well, and only a few vineyards had started to produce flowers, so damage to the crop was minimal. Summer temperatures were perfect and mild. By June, growers began to see that a big crop was forming. Come July, veraison was under way and growers had to drop lots of unevenly ripening clusters on several occasions. Despite the quantity of clusters per vine, flavor, concentration and tannin levels were quite excellent. Canopy management was extremely important in that fruit thinning was necessary at multiple stages of vine development.

Winemaking

The grapes were harvested at 22.4° Brix, in the cool morning hours to preserve freshness and fruit integrity, then whole cluster pressed using a modified Champagne program to gently press the grapes yielding beautiful, fluffy lees. After pressing, the juice was chilled to 45°F in tank, and allowed to settle for 24 hours before inoculating with Montrachet yeast. The wine was then transferred to 35% new, light toast French oak barrels and Puncheons (François Frères & DAMY), with just the right amount of light, fluffy, creamy lees for a healthy fermentation. After 8 months of aging, each barrel was carefully evaluated and the most elegantly structured wines were selected for this beautiful single vineyard wine.

Tasting Notes

Peach blossom, nectarine, roasted Meyer lemon and honeycomb aromas precede a surprisingly decadent and unctuous palate experience. Layers of Chamomile, baked pear, Bourbon vanilla panna cotta and Limoncello develop into a long, silky and voluptuous, yet snappy finish.

Appellation

Sonoma Valley

Vineyards

Durell Vineyard

Composition

100% Chardonnay

Fermentation & Aging

9 months in 35% new
French oak

Alcohol

13.5%

pH / T.A.

3.32 / 6.5 gm/L

Production

346 Cases

Bottling Date

June 11, 2020

Release Date

February 2022

Retail Price

\$65